

NSLP Fact Sheets



Name: ALMONDS, WHOLE, NATURAL, SHELLED

Category: Meats and meat alternates.

Date: 03/15/01

Description:

Dry-roasted almonds are slightly harder in texture than natural almonds because the dry-roasting process removes some of the moisture. The only nutritional difference between the two types of almonds would be if salt is added during the roasting process. Natural almonds are better for baking and cooking. Toasted almonds make good snacks.

Pack Size:

25-pound cartons.

Yield:

One pound of whole almonds measures 3 cups.

Uses:

Dry-roasted almonds have a shorter shelf life than natural almonds. They can be substituted for any other nuts in a recipe. Almonds are a tasty and nutritious addition to rice dishes, vegetable dishes, casseroles, stuffings, salads, baked goods, and desserts; they are a wonderful addition to granola; when chopped, they also make an excellent substitute for bread crumbs as a topping for casseroles or as a breading for fish or poultry. TO TOAST: Spread almonds in a single layer on a baking pan and bake at 300-350°F for 8-10 minutes, stirring occasionally until almonds darken slightly (they will continue to brown slightly when removed from the oven).

Storage:

NATURAL almonds may be stored for up to two years - shelf life increases under refrigeration (32-41°F). ROASTED almonds keep for one year - shelf life increases under refrigeration (32-41°F).

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

NSLP Fact Sheets

Name: ALMONDS, WHOLE, NATURAL, SHELLED

Almonds may meet no more than 50% of the meat/meat alternate requirement in USD Child Nutrition Programs and must be combined in the meal with at least 50% of other meat/meat alternates. A 1/4-cup serving of almonds provides:

Nutrition Facts	
Calories	170
Protein	7 g
Carbohydrate	5 g
Fat	15.0 g
Saturated Fat	1.0 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	80 mg
Sodium	0 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: ALMONDS, WHOLE, ROASTED, SHELLED

Category: Meats and meat alternates.

Date: 03/15/01

Description:

Dry-roasted almonds are slightly harder in texture than natural almonds because the dry-roasting process removes some of the moisture. The only nutritional difference between the two types of almonds would be if salt is added during the roasting process. Natural almonds are better for baking and cooking. Toasted almonds make good snacks.

Pack Size:

25-pound cartons.

Yield:

One pound of whole almonds measures 3 cups.

Uses:

Dry-roasted almonds have a shorter shelf life than natural almonds. They can be substituted for any other nuts in a recipe. Almonds are a tasty and nutritious addition to rice dishes, vegetable dishes, casseroles, stuffings, salads, baked goods, and desserts; they are a wonderful addition to granola; when chopped, they also make an excellent substitute for bread crumbs as a topping for casseroles or as a breading for fish or poultry. TO TOAST: Spread almonds in a single layer on a baking pan and bake at 300-350°F for 8-10 minutes, stirring occasionally until almonds darken slightly (they will continue to brown slightly when removed from the oven).

Storage:

NATURAL almonds may be stored for up to two years - shelf life increases under refrigeration (32-41°F). ROASTED almonds keep for one year - shelf life increases under refrigeration (32-41°F).

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Preparation:

Cooking:

NSLP Fact Sheets

Name: ALMONDS, WHOLE, ROASTED, SHELLED

Almonds may meet no more than 50% of the meat/meat alternate requirement in USD Child Nutrition Programs and must be combined in the meal with at least 50% of other meat/meat alternates. A 1/4-cup serving of almonds provides:

Nutrition Facts	
Calories	170
Protein	7 g
Carbohydrate	5 g
Fat	15.0 g
Saturated Fat	1.0 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	80 mg
Sodium	0 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: APPLE SLICES, CANNED

Category: Fruits and vegetables.

Date: 01/23/01MaM

Description:

Canned apple slices packed in water.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (100 ounces) with liquid yields 50.4 1/4-cup servings of sliced apples. One #10 can drained (89 ounces) yields 11-7/8 cups of sliced apples. One pound of frozen apple slices yields 8.8 1/4-cup servings of heated fruit.

Uses:

Sliced apples can be used in salads, mixed fruit compotes, apple crisp, cobblers, pies or other apple desserts.

Storage:

Store canned apple slices off the floor in a cool, dry place. Avoid freezing, sudden changes in temperature, and exposure to direct sunlight. Rotate use. Temperature changes shorten shelf life and speed deterioration.

Store unopened frozen apple slices at 0°F or below, off the floor and away from walls to allow circulation of cold air. Stack containers tightly together to prevent temperature fluctuation. Use frozen apple slices within 18 months of the pack date. Store opened canned apple slices or thawed apple slices covered, in a nonmetallic container under refrigeration and use within 2 to 3 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Serve sliced apples as a fruit or a dessert. Use when preparing mixed fruit salads or preparing apple pies and turnovers. Drain well to use in apple nut breads and apple cake.

Cooking:

NSLP Fact Sheets

Name: **APPLE SLICES, CANNED**

A 1/4-cup serving of sliced apples, cooked, provides:

Nutrition Facts	
Calories	25
Protein	0 g
Carbohydrate	5 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.1 mg
Calcium	0 mg
Sodium	6 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: APPLE SLICES, FROZEN

Category: Fruits and vegetables.

Date: 01/23/01

Description:

Canned apple slices, individually quick frozen (IQF) or canned, packed in water.

Pack Size:

30-pound frozen containers with a polyliner.

Yield:

One #10 can (100 ounces) with liquid yields 50.4 1/4-cup servings of sliced apples. One #10 can drained (89 ounces) yields 11-7/8 cups of sliced apples. One pound of frozen apple slices yields 8.8 1/4-cup servings of heated fruit.

Uses:

Sliced apples can be used in salads, mixed fruit compotes, apple crisp, cobblers, pies or other apple desserts.

Storage:

Store canned apple slices off the floor in a cool, dry place. Avoid freezing, sudden changes in temperature, and exposure to direct sunlight. Rotate use. Temperature changes shorten shelf life and speed deterioration.

Store unopened frozen apple slices at 0°F or below, off the floor and away from walls to allow circulation of cold air. Stack containers tightly together to prevent temperature fluctuation. Use frozen apple slices within 18 months of the pack date. Store opened canned apple slices or thawed apple slices covered, in a nonmetallic container under refrigeration and use within 2 to 3 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Serve sliced apples as a fruit or a dessert. Use when preparing mixed fruit salads or preparing apple pies and turnovers. Drain well to use in apple nut breads and apple cake.

Cooking:

NSLP Fact Sheets

Name: **APPLE SLICES, FROZEN**

A 1/4-cup serving of sliced apples, cooked, provides:

Nutrition Facts	
Calories	25
Protein	0 g
Carbohydrate	5 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.1 mg
Calcium	0 mg
Sodium	6 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: APPLES, FRESH

Category: Fruits and vegetables.

Date: 03/26/01

Description:

U.S. Fancy Grade fresh apples of the following varieties may be available:

(1) EATING APPLES:

Braeburn, Cortland, Delicious, Red Delicious, Empire, Fuji, Gala, Jonagold, McIntosh, Winesap

(2) COOKING APPLES:

Rome Beauty

(3) DUAL PURPOSE (Eating and Cooking):

Golden Delicious, Granny Smith, Ida Red, Jonathan, Newton Pippin, Stayman, York Imperial

Pack Size:

37-40 pound carton, cell or tray pack.

Yield:

Depending on the size of the apples purchased, a 40-pound case may contain between 96 and 150 apples. The fewer apples per case, the larger the individual apple. Each case shows the apple size by count. The apples are approximately 3-1/8" in diameter for a count of 100; 2-7/8" for a count of 125; and 2-5/8" for a count of 150.

One pound of fresh apples yields 11.4 1/4-cup servings of raw pared fruit.

One 2-1/2" apple equals 1/2 cup fruit.

Uses:

Serve apples fresh, whole or sliced - may also be served with cheese, peanut butter or yogurt dip. Use in salads or baked items.

Storage:

Maintaining proper relative humidity and temperature is most important in storing apples. Always refrigerate fresh apples. The optimum storage temperature for apples is 32°F with 90% relative humidity. Apples should be stored in their original shipping containers. Keep apples in a well ventilated area away from walls. These conditions best retard the ripening process and maintain high quality. Avoid temperatures below 32°F. Apples may pick up off-flavors if stored with other foods. The length of time apples can be held in cold storage varies

NSLP Fact Sheets

Name: APPLES, FRESH

with the variety and the condition of the apples when harvested. At the temperature and humidity listed above, a generally acceptable storage period for most varieties is 3 months.

Best if Used By

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Preparation:

Fresh apples are harvested mature and shipped hard or firm. The flesh of an apple gradually softens as it ripens. The ripeness can be checked by the apple's resistance to thumb pressure. To prevent cut apples from browning, dip in a solution of lemon juice and water, consisting of 1 part juice to 3 parts water.

Cooking:

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One 2-3/4" apple with skin (about 5/8 cup fruit) provides:

Nutrition Facts	
Calories	81
Protein	0 g
Carbohydrate	21 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	10 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	6 RE
Vitamin C	7 mg

NSLP Fact Sheets



Name: APPLESAUCE, CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade A canned applesauce, regular (pureed) form with sugar or similar sweetener. Water and/or apple juice may be added.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (108 ounces) of applesauce yields 47.6 1/4-cup servings of fruit.
One can contains approximately 12 cups of fruit.

Uses:

Serve canned applesauce chilled or in baked items.

Storage:

Store unopened canned applesauce off the floor in a cool, dry place. Avoid freezing, sudden changes in temperature, and exposure to direct sunlight. Rotate use. Temperature changes shorten shelf life and speed deterioration. Store opened canned applesauce in a covered, nonmetallic container under refrigeration and use within 2 to 3 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD
Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Serve chilled applesauce plain, with raisins, or spiced as a side dish or dessert. Applesauce mixed half and half with cranberry sauce is tasty with poultry or pork. Applesauce may be added to meatloaf as a replacement for the liquid. Hot or cold applesauce with chopped nuts or grated orange rind is a good topping for pancakes, French toast or waffles. Top gingerbread with chilled applesauce. Use applesauce as directed in recipes for baked items.

Cooking:

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NSLP Fact Sheets

Name: **APPLESAUCE, CANNED**

A 1/4-cup serving of sweetened applesauce provides:

Nutrition Facts	
Calories	48
Protein	0 g
Carbohydrate	12 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	3 mg
Sodium	2 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	1 mg



NSLP Fact Sheets

Name: APRICOTS, DICED, UNPEELED, CANNED

Category: Fruits and vegetables.

Date: 02/26/01

Description:

Canned U.S. Grade B diced and peeled apricots packed in unsweetened fruit juice, light syrup, lightly sweetened fruit juice and water, or lightly sweetened fruit juice.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can of diced apricot yields approximately 135 dices per can and provides 24 1/2 cup servings of fruit and juice.

Uses:

Use canned apricots as a dessert, chilled with juice - in baking, cobblers and crisps, and in salads.

Storage:

Store unopened cans of apricots in a cool, dry place. Store opened canned apricots covered, in a nonmetallic container under refrigeration and use within 5-7 days.

Best if Used By

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<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: **APRICOTS, DICED, UNPEELED, CANNED**

A serving of 2 apricot halves, with light syrup provides:

Nutrition Facts	
Calories	50
Protein	0 g
Carbohydrate	13 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	8 mg
Sodium	3 mg
Dietary Fiber	1 g
Vitamin A	55 RE
Vitamin C	2 mg

NSLP Fact Sheets



Name: APRICOTS, HALVES, UNPEELED, CANNED

Category: Fruits and vegetables.

Date: 02/26/01

Description:

U.S. Grade B canned unpeeled apricot halves. Packed in unsweetened fruit juice, light syrup, lightly sweetened fruit juice and water, or lightly sweetened fruit juice.

Pack Size:

6/#10 cans per case of unpeeled halves.

Yield:

One #10 can of apricot halves yields approximately 135 halves per can and provides 24 1/2-cup servings of fruit and juice.

Uses:

Use canned apricots as a dessert, chilled with juice - in baking, cobblers and crisps, and in salads.

Storage:

Store unopened cans of apricots in a cool, dry place. Store opened canned apricots covered, in a nonmetallic container under refrigeration and use within 5-7 days.

Best if Used By

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Preparation:

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Cooking:

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NSLP Fact Sheets

Name: **APRICOTS, HALVES UNPEELED, CANNED**

A serving of 2 apricot halves, with light syrup provides:

Nutrition Facts	
Calories	50
Protein	0 g
Carbohydrate	13 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	8 mg
Sodium	3 mg
Dietary Fiber	1 g
Vitamin A	55 RE
Vitamin C	2 mg

NSLP Fact Sheets



Name: APRICOTS, SLICED, BULK, FROZEN

Category: Fruits and vegetables.

Date: 05/02/00

Description:

Frozen sliced Grade A apricots, packed in syrup. Ascorbic and citric acid may be added.

Pack Size:

20-pound carton boxes containing a vacuum sealed plastic bag.

Yield:

One pound of frozen sliced apricots, when thawed, provides approximately 7.3 1/4-cup servings of fruit.

Uses:

Serve apricots chilled with syrup or chilled and drained as part of fruit salads or with cottage cheese. Combine with other fresh, canned or frozen fruits for fruit cups or compotes.

Serve drained and heated or at room temperature as a garnish for main dishes. Use as directed in recipes specifying apricots.

Storage:

Store frozen apricots in freezer at 0°F or below, off the floor, and away from walls to allow for circulation of cold air. Frozen apricots may be kept approximately 18 months under proper storage conditions. Temperature changes shorten shelf life and speed deterioration.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To ensure that the frozen apricots do not turn brown, thaw them in the plastic vacuum-sealed bags. The apricots should be served with some, if not all, of the juice on and around the apricots.

Cooking:

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NSLP Fact Sheets

Name: **APRICOTS, SLICED, BULK, FROZEN**

A 1/2-cup serving of apricots, fruit and light syrup, provides:

Nutrition Facts	
Calories	79
Protein	0 g
Carbohydrate	20 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	13 mg
Sodium	5 mg
Dietary Fiber	2 g
Vitamin A	166 RE
Vitamin C	3 mg

Each 1/4-cup serving of apricots provides:

Nutrition Facts	
Calories	59
Protein	0 g
Carbohydrate	15 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	6 mg
Sodium	2 mg
Dietary Fiber	1 g
Vitamin A	101 RE
Vitamin C	5 mg



NSLP Fact Sheets

Name: APRICOTS, SLICED, INDIVIDUAL CUPS, FROZEN

Category: Fruits and vegetables.

Date: 05/02/00

Description:

Sliced Grade A apricots, packed in syrup. Ascorbic and citric acid may be added.

Pack Size:

96/4-ounce cups per carton.

Yield:

A 4-ounce cup provides 1/2 cup of fruit and juice.

Uses:

Serve apricots chilled with syrup or chilled and drained as part of fruit salads or with cottage cheese. Combine with other fresh, canned or frozen fruits for fruit cups or compotes.

Serve drained and heated or at room temperature as a garnish for main dishes. Use as directed in recipes specifying apricots.

Storage:

Store frozen apricots in freezer at 0°F or below, off the floor, and away from walls to allow for circulation of cold air. Frozen apricots may be kept approximately 18 months under proper storage conditions. Temperature changes shorten shelf life and speed deterioration.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

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Preparation:

To ensure that the frozen apricots do not turn brown, thaw them in the plastic vacuum-sealed bags. The apricots should be served with some, if not all, of the juice on and around the apricots.

Cooking:

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NSLP Fact Sheets

Name: **APRICOTS, SLICED, INDIVIDUAL CUPS, FROZEN**

A 1/2-cup serving of apricots, fruit and light syrup, provides:

Nutrition Facts	
Calories	79
Protein	0 g
Carbohydrate	20 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	13 mg
Sodium	5 mg
Dietary Fiber	2 g
Vitamin A	166 RE
Vitamin C	3 mg

Each 1/4-cup serving of apricots provides:

Nutrition Facts	
Calories	59
Protein	0 g
Carbohydrate	15 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	6 mg
Sodium	2 mg
Dietary Fiber	1 g
Vitamin A	101 RE
Vitamin C	5 mg



NSLP Fact Sheets

Name: ASPARAGUS, CUTS AND TIPS, FROZEN

Category: Fruits and vegetables.

Date: 05/24/05

Description:

Frozen Asparagus is U.S. Grade A, cuts and tips.

Pack Size:

6/5-pound packages per 30-pound case.

Yield:

One 5-pound bag of asparagus (cuts and tips) will yield approximately 40 (1/4-cup) servings. A 30-pound case will yield 240 (1/4-cup) servings.

One 2.5-pound of asparagus (spears) will yield 26 ¼ (1/4-cup) servings. A 15-pound case will yield 157 ½ (1/4-cup) servings.

Uses:

Serve frozen asparagus heated as a side dish, or use in a variety of main dishes, appetizers, casseroles, soups, and salads.

Storage:

Store unopened asparagus at 0°F or below, off the floor and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration. Store opened thawed asparagus in a tightly covered nonmetallic container and refrigerate. Use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD website at:
<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

Stock Pot or Steam-Jacketed Kettle: Add frozen asparagus to boiling water. If desired, add 1 teaspoon seasoning for each 100 servings of vegetable. After water boils again, reduce temperature. Cover and simmer for 10 to 20 minutes. Drain.

Steamer: Place frozen asparagus in a single layer in a steamer pan. Steam uncovered at 5 lbs. pressure for 10 to 15 minutes. Drain. Sprinkle and stir 1

NSLP Fact Sheets

Name: ASPARAGUS, CUTS AND TIPS, FROZEN

teaspoon seasoning over each 100 servings of vegetable, if desired. Cook frozen asparagus only until tender and crisp; they will continue to cook when held on a hot steam table or in a holding cabinet. Asparagus will become overcooked if held too long. Schedule cooking of asparagus so they will be served soon after cooking. Frozen asparagus, like most frozen vegetables, can be cooked without thawing. Add flavor to asparagus by using herbs and spices. Season asparagus with red pepper flakes, thyme, basil, garlic powder, or lemon juice.

Serving size: ¼-cup (45g) cooked, drained provides:

Nutrition Facts	
Calories	15
Protein	1 g
Carbohydrate	0 g
Fat	0.0 g
Saturated Fat	1.9 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	10 mg
Sodium	0 mg
Dietary Fiber	0.7 g
Vitamin A	40 RE
Vitamin C	11 mg

NSLP Fact Sheets



Name: ASPARAGUS, SPEARS, FROZEN

Category: Fruits and vegetables.

Date: 05/24/05

Description:

Frozen Asparagus is U.S. Grade A, spears.

Pack Size:

6/2.5-pound packages per 15-pound case.

Yield:

One 5-pound bag of asparagus (cuts and tips) will yield approximately 40 (1/4-cup) servings. A 30-pound case will yield 240 (1/4-cup) servings.

One 2.5-pound of asparagus (spears) will yield 26 ¼ (1/4-cup) servings. A 15-pound case will yield 157 ½ (1/4-cup) servings.

Uses:

Serve frozen asparagus heated as a side dish, or use in a variety of main dishes, appetizers, casseroles, soups, and salads.

Storage:

Store unopened asparagus at 0°F or below, off the floor and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration. Store opened thawed asparagus in a tightly covered nonmetallic container and refrigerate. Use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD website at:
<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

Stock Pot or Steam-Jacketed Kettle: Add frozen asparagus to boiling water. If desired, add 1 teaspoon seasoning for each 100 servings of vegetable. After water boils again, reduce temperature. Cover and simmer for 10 to 20 minutes. Drain.

Steamer: Place frozen asparagus in a single layer in a steamer pan. Steam uncovered at 5 lbs. pressure for 10 to 15 minutes. Drain. Sprinkle and stir 1

NSLP Fact Sheets

Name: ASPARAGUS, SPEARS, FROZEN

teaspoon seasoning over each 100 servings of vegetable, if desired. Cook frozen asparagus only until tender and crisp; they will continue to cook when held on a hot steam table or in a holding cabinet. Asparagus will become overcooked if held too long. Schedule cooking of asparagus so they will be served soon after cooking. Frozen asparagus, like most frozen vegetables, can be cooked without thawing. Add flavor to asparagus by using herbs and spices. Season asparagus with red pepper flakes, thyme, basil, garlic powder, or lemon juice.

Serving size: ¼-cup (45g) cooked, drained provides:

Nutrition Facts	
Calories	15
Protein	1 g
Carbohydrate	0 g
Fat	0.0 g
Saturated Fat	1.9 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	10 mg
Sodium	0 mg
Dietary Fiber	0.7 g
Vitamin A	40 RE
Vitamin C	11 mg

NSLP Fact Sheets



Name: BAKERY MIX, LOWFAT, BISCUIT TYPE

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 07/21/05

Description:

Prepared from enriched wheat flour, sugar, refined hydrogenated vegetable shortening (excluding palm oil, palm kernel oil, and coconut oil), nonfat dry milk or buttermilk or whey, salt and leavening agents. Lowfat bakery mix is prepared from similar ingredients, excluding vegetable shortening. A fat replacer such as OATRIM is used instead of vegetable shortening in the lowfat bakery mix.

Pack Size:

6/5-pound packages.

Yield:

One pound of bakery mix equals approximately 3-1/2 cups. One pound of lowfat bakery mix equals approximately 4 cups.

Uses:

Use as a base for preparing biscuits, dumplings, shortcakes, waffles, pancakes, muffins, coffee cakes, etc.

Storage:

Store in a cool, dry, well-ventilated area. Best storage conditions are at a temperature below 50°F and at a relative humidity of less than 60%. Keep off the floor and away from walls. Rotate use. Excessive humidity and heat contribute to infestation, caking and mold. Keep away from strong odors as bakery mix readily absorbs them. Refrigeration is necessary in hot climates. Store opened bakery mix in a tightly covered container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Follow manufacturer's directions on package.

Cooking:

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NSLP Fact Sheets

Name: BAKERY MIX, LOWFAT, BISCUIT TYPE

A 1/3 cup (37g) of unsifted lowfat bakery mix provides:

Nutrition Facts	
Calories	134
Protein	3 g
Carbohydrate	26 g
Fat	2.0 g
Saturated Fat	0.3 g
Cholesterol	0 mg
Iron	1.5 mg
Calcium	70 mg
Sodium	500 mg
Dietary Fiber	1.3 g
Vitamin A	0 RE
Vitamin C	0 mg



NSLP Fact Sheets



Name: BAKERY MIX, REGULAR, BISCUIT TYPE

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 07/21/05

Description:

Prepared from enriched wheat flour, sugar, refined hydrogenated vegetable shortening (excluding palm oil, palm kernel oil, and coconut oil), nonfat dry milk or buttermilk or whey, salt and leavening agents. Lowfat bakery mix is prepared from similar ingredients, excluding vegetable shortening. A fat replacer such as OATRIM is used instead of vegetable shortening in the lowfat bakery mix.

Pack Size:

6/5-pound packages.

Yield:

One pound of bakery mix equals approximately 3-1/2 cups.

Uses:

Use as a base for preparing biscuits, dumplings, shortcakes, waffles, pancakes, muffins, coffee cakes, etc.

Storage:

Store in a cool, dry, well-ventilated area. Best storage conditions are at a temperature below 50°F and at a relative humidity of less than 60%. Keep off the floor and away from walls. Rotate use. Excessive humidity and heat contribute to infestation, caking and mold. Keep away from strong odors as bakery mix readily absorbs them. Refrigeration is necessary in hot climates. Store opened bakery mix in a tightly covered container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Follow manufacturer's directions on package.

Cooking:

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NSLP Fact Sheets

Name: **BAKERY MIX, REGULAR, BISCUIT TYPE**

A 1/3 cup (37g) of unsifted bakery mix provides:

Nutrition Facts	
Calories	149
Protein	3 g
Carbohydrate	23 g
Fat	5.0 g
Saturated Fat	1.0 g
Cholesterol	0 mg
Iron	1.5 mg
Calcium	70 mg
Sodium	530 mg
Dietary Fiber	2.7 g
Vitamin A	0 RE
Vitamin C	0 mg

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NSLP Fact Sheets



Name: BEANS, BABY LIMA, CANNED

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Canned baby lima beans, cooked and packed in salt water.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (105 oz.) of dried baby limas yields the following: 72 ounces (11-3/4 cups) drained or 41 1/4-cup servings of heated drained beans.

Uses:

Use cooked dry or canned dried lima beans in soups, salads, and entrees, or serve as a vegetable. Canned dried limas are ready for immediate use. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mildew.

Store cooked beans or opened canned beans covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Heat and serve alone or use as directed in recipes.

NSLP Fact Sheets

Name: BEANS, BABY LIMA, CANNED

Cooking:

A 1/4-cup serving of cooked dry lima beans with no added salt provides:

Nutrition Facts	
Calories	54
Protein	3 g
Carbohydrate	9 g
Fat	0.2 g
Saturated Fat	0.04 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	8 mg
Sodium	1 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, BLACK TURTLE, CANNED

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Canned Black Turtle beans packed in salt water.

Pack Size:

6/#10 cans.

Yield:

One pound of dry beans, uncooked, yields approximately 2-2/3 cups.

One pound of pound of dry beans, cooked yields about 6 cups, or approximately 24.8 1/4 cup servings.

One #10 can of dried beans (108 oz.) yields the following:

About 11-1/3 cups (72 oz.) drained, or approximately 41.9 1/4-cup servings of heated drained beans.

Uses:

Use cooked dry or canned beans in soups, salads and entrees. Serve one variety of beans alone or in combination with others. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mildew.

Store cooked beans or opened canned beans covered, in a nonmetallic container and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: BEANS, BLACK TURTLE, CANNED

Preparation:

Dry beans: sort beans to remove foreign matter, and rinse in cold water. Soaking shortens cooking time and ensures that the beans will hold their shape.

TO SOAK:

Overnight Method: add dry beans to cold water. Cover. Let stand in refrigerator overnight. Pour off soaking water and rinse before cooking. Cook immediately after soaking period. Longer periods of soaking are not recommended.

Quick-Soak Method: pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Pour off soaking water and rinse before cooking.

Cooking:

Use approximately 1-3/4 quarts of boiling water for each pound of beans.

One pound of kidney beans equals about 2-1/2 cups. One pound of pinto beans equals about 2-3/8 cups. Add 1/2 teaspoon salt for every pound of dry beans, if desired. Cook for approximately 2 hours. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

NSLP Fact Sheets

Name: BEANS, BLACK TURTLE, CANNED

A 1/4-cup of canned beans (solids and liquid) packed in salt water provides

Nutrition Facts	
Calories	54
Protein	3 g
Carbohydrate	9 g
Fat	0.2 g
Saturated Fat	.03 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	15 mg
Sodium	218 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

A 1/4-cup serving of cooked dry beans with no added salt provides:

Nutrition Facts	
Calories	56
Protein	3 g
Carbohydrate	10 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	12 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, BLACK-EYED PEAS, CANNED

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Canned black-eyed peas packed in salt water.

Pack Size:

6/#10 cans per case.

Yield:

One pound of dry black-eyed peas yields 28.3 1/4-cup servings of cooked beans. One #10 can of black-eyed peas (105 oz.), including liquid, yields 43 1/4-cup servings of heated peas and drained yields approximately 72 oz. (11-3/8 cups) of heated peas.

Uses:

Black-eyed peas may be used in bean salads, soups, chili, entrees or as a vegetable. Serve black-eyed peas with pork or chicken. Canned black-eyed peas may be substituted for cooked dry black-eyed peas in any recipe. Some or all of the salt in the recipe should be omitted when canned peas are used in place of cooked dry peas.

Storage:

Store dry and canned black-eyed peas off the floor in a cool, dry place. High temperatures cause hardening of dry black-eyed peas; high humidity may cause mold. Store cooked black-eyed peas covered, in a nonmetallic container, under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Dry beans: sort peas to remove foreign matter and rinse in cold water. Soaking shortens cooking time and ensures that the peas will hold their shape.

TO SOAK: Overnight Method:

Add dry beans to cold water. Cover. Let stand in refrigerator overnight. Cook immediately after soaking period.

NSLP Fact Sheets

Name: BEANS, BLACK-EYED PEAS, CANNED

Longer periods of soaking are not recommended.

Quick Soak Method:

Pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour.

Cooking:

Use approximately 1-3/4 quarts boiling water for each pound of beans. One pound of black-eyed peas equals about 2-3/4 cups. Add 1/2 teaspoon salt for every pound of beans, if desired. Cook for approximately 1/2 hour. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

A 1/4-cup serving of cooked, drained, dry black-eyed peas with no added salt provides

Nutrition Facts	
Calories	50
Protein	3 g
Carbohydrate	8 g
Fat	0.2 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	10 mg
Sodium	1 mg
Dietary Fiber	2 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, GARBANZO, CANNED

Category: Meats and meat alternates.

Date: 03/15/04

Description:

U.S. Grade A garbanzo beans. Also known as chick peas.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (101 oz.) of garbanzo beans will yield 42 1/4-cup servings of vegetables. Drained weight of one #10 can is approximately 68.4 ounces (10-1/2 cups).

A 1/4-cup serving of drained garbanzo beans provides 1 vegetable serving for the vegetable requirement for Child Nutrition Programs.

A 1/4-cup serving of drained garbanzo beans also provides a 1 ounce serving of the meat/meat alternate requirement for the Child Nutrition Programs.

Uses:

Serve garbanzo beans as a salad topping. Garbanzo beans can also be incorporated into soups and casseroles.

Storage:

Store unopened canned garbanzo beans off the floor in a cool, dry place. Avoid freezing or exposure to direct sunlight. Sudden changes in temperature shortens shelf life and speeds deterioration. Store opened canned garbanzo beans covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Serve "as is" from the can or add to soups or casseroles.

Cooking:

NSLP Fact Sheets

Name: BEANS, GARBANZO, CANNED

A 1/4-cup serving of drained, garbanzo beans provides:

Nutrition Facts	
Calories	70
Protein	3 g
Carbohydrate	13 g
Fat	0.5 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	19 mg
Sodium	180 mg
Dietary Fiber	2 g
Vitamin A	.5 RE
Vitamin C	2 mg

NSLP Fact Sheets



Name: BEANS, GREAT NORTHERN, CANNED

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Canned Great Northern beans, packed in salt water.

Pack Size:

6/#10 cans per case.

Yield:

One pound of dry Great Northern beans yields 25.5 1/4-cup servings of cooked beans. One pound of dry beans equals about 2-1/4 cups dry or about 6 cups cooked beans.

Uses:

Use cooked dry beans in soups, salads or entrees. Serve one variety of beans alone or in combination with others. Cook beans with meats or other vegetables. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mold. Store cooked beans or opened canned beans covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Heat and serve alone or use as directed in soups or recipes.

NSLP Fact Sheets

Name: BEANS, GREAT NORTHERN, CANNED

Cooking:

A 1/4 cup-serving of cooked navy beans with no added salt provides:

Nutrition Facts	
Calories	65
Protein	4 g
Carbohydrate	12 g
Fat	0.3 g
Saturated Fat	0.07 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	32 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, GREAT NORTHERN, DRY

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Dry Great Northern beans.

Pack Size:

25-pound bag.

Yield:

One pound of dry Great Northern beans yields 25.5 1/4-cup servings of cooked beans. One pound of dry beans equals about 2-1/4 cups dry or about 6 cups cooked beans.

Uses:

Use cooked dry beans in soups, salads or entrees. Serve one variety of beans alone or in combination with others. Cook beans with meats or other vegetables. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mold. Store cooked beans or opened canned beans covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Dry beans: sort beans to remove foreign matter, and rinse in cold water. Soaking shortens cooking time and ensures that the beans will hold their shape.

TO SOAK:

Overnight Method: add dry beans to cold water. Cover. Let stand in refrigerator overnight. Pour off soaking water, rinse and cook immediately after soaking period.

NSLP Fact Sheets

Name: BEANS, GREAT NORTHERN, DRY

Longer periods of soaking are not recommended.

Quick Soak Method: pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Pour off soaking water, rinse and cook immediately after soaking period.

Cooking:

Use approximately 1-3/4 quarts of boiling water for each pound of beans. One pound of Great Northern beans equals about 2-1/2 cups. Add 1/2 teaspoon for every pound of beans, if desired. Cook for 1 to 2 hours. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

A 1/4 cup-serving of cooked beans with no added salt provides:

Nutrition Facts	
Calories	65
Protein	4 g
Carbohydrate	12 g
Fat	0.3 g
Saturated Fat	0.07 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	32 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, GREEN, CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better green beans, whole, cut or sliced lengthwise (French style).

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (101 oz.) of cut green beans will yield 45.3 1/4-cup servings of heated vegetable. Drained weight of one #10 can is approximately 60 ounces (12-7/8 cups).

Uses:

Serve canned green beans heated or use in a variety of main dishes, soups and salads.

Storage:

Store unopened canned green beans off the floor in a cool, dry place. Avoid freezing or exposure to direct sunlight. Sudden changes in temperature shorten shelf life and speed deterioration. Store opened canned green beans covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO HEAT:

Drain off half of the liquid from the can. Pour green beans and remaining liquid into a stock pot or steam jacketed kettle. Heat long enough to bring to serving temperature. Do not allow to boil.

OR

Pour green beans and remaining liquid into steamer pans. A 12" x 20" x 2-1/2" pan will hold the contents of two #10 cans. Heat in steamer at 5 lbs. pressure for 3 minutes or just long enough to bring to serving temperature. Drain and serve.

NSLP Fact Sheets

Name: BEANS, GREEN, CANNED

Canned vegetables should be heated only to serving temperature and be served soon after heating. Canned green beans will become overcooked when held too long on a hot steam table or in a holding cabinet.

Add flavor to canned green beans by using herbs and spices. Season green beans with caraway, dill or sage.

Serve green beans in combination with other vegetables, such as whole kernel corn, red peppers, cauliflower, broccoli or onions.

Cooking:

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A 1/4-cup serving of drained, cut style, heated green beans provides:

Nutrition Facts	
Calories	7
Protein	0 g
Carbohydrate	1 g
Fat	0.03 g
Saturated Fat	0.01 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	9 mg
Sodium	85 mg
Dietary Fiber	0 g
Vitamin A	11 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: BEANS, GREEN, FROZEN

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better green beans, whole, French or cut style.

Pack Size:

30-pound container.

Yield:

One pound of cut green beans will yield 11.6 1/4-cup servings of cooked vegetable.

Uses:

Serve frozen green beans cooked or use in a variety of main dishes, soups and salads.

Storage:

Store unopened frozen green beans at 0°F or below, off the floor and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration.

Store opened thawed green beans covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

TO COOK:

Stock Pot or steam-jacketed kettle: Add frozen green beans to boiling water. If desired, add 1 teaspoon seasoning for each 100 servings of vegetable. After water boils again, reduce temperature. Cover and simmer for 10 to 20 minutes. Drain.

NSLP Fact Sheets

Name: BEANS, GREEN, FROZEN

Steamer: Place frozen green beans in a single layer in a steamer pan. Steam uncovered at 5 lbs. pressure for 10 to 15 minutes. Drain. Sprinkle and stir 1 teaspoon seasoning over each 100 servings of vegetable, if desired.

Cook frozen green beans only until tender and crisp; they will continue to cook when held on a hot steam table or in a holding cabinet. Green beans will become overcooked if held too long. Schedule cooking of frozen green beans so they will be served soon after cooking. Frozen green beans, like most frozen vegetables, can be cooked without thawing.

Add flavor to green beans with herbs and spices such as caraway, dill or sage.

Serve green beans in combination with other vegetables, such as whole kernel corn, red peppers, cauliflower, mushrooms, or onions.

A 1/4-cup serving of cooked green beans provides:

Nutrition Facts	
Calories	9
Protein	0 g
Carbohydrate	2 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	15 mg
Sodium	4 mg
Dietary Fiber	1 g
Vitamin A	17 RE
Vitamin C	2 mg

NSLP Fact Sheets



Name: BEANS, NAVY PEA, DRY

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Dry navy pea.

Pack Size:

25-pound bag.

Yield:

One pound of dry Navy Pea beans yields 23.9 1/4-cup servings of cooked beans. One pound of dry beans equals about 2-1/4 cups dry or about 6 cups

Uses:

Use cooked dry beans in soups, salads or entrees. Serve one variety of beans alone or in combination with others. Cook beans with meats or other vegetables. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mold. Store cooked beans or opened canned beans covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Dry beans: sort beans to remove foreign matter, and rinse in cold water. Soaking shortens cooking time and ensures that the beans will hold their shape.

TO SOAK:

Overnight Method: add dry beans to cold water. Cover. Let stand in refrigerator overnight. Pour off soaking water, rinse and cook immediately after soaking period.

NSLP Fact Sheets

Name: BEANS, NAVY PEA, DRY

Longer periods of soaking are not recommended.

Quick Soak Method: pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Pour off soaking water, rinse and cook immediately after soaking period.

Cooking:

Use approximately 1-3/4 quarts of boiling water for each pound of beans. One pound of Navy Pea beans equals about 2-1/4 cups. Add 1/2 teaspoon salt for every pound of beans, if desired. Cook for 1 to 2 hours. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

A 1/4 cup-serving of cooked navy beans with no added salt provides:

Nutrition Facts	
Calories	65
Protein	4 g
Carbohydrate	12 g
Fat	0.3 g
Saturated Fat	0.07 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	32 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, PINK, CANNED

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Canned Pink beans packed in salt water.

Pack Size:

6/#10 cans.

Yield:

One pound of dry beans, uncooked, yields approximately 2-2/3 cups.

One pound of pound of dry beans, cooked yields about 6 cups, or approximately 24.8 1/4 cup servings.

One #10 can of dried beans (108 oz.) yields the following:

About 11-1/3 cups (72 oz.) drained, or approximately 41.9 1/4-cup servings of heated drained beans.

Uses:

Use cooked dry or canned beans in soups, salads and entrees. Serve one variety of beans alone or in combination with others. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mildew.

Store cooked beans or opened canned beans covered, in a nonmetallic container and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: BEANS, PINK, CANNED

Preparation:

Dry beans: sort beans to remove foreign matter, and rinse in cold water. Soaking shortens cooking time and ensures that the beans will hold their shape.

TO SOAK:

Overnight Method: add dry beans to cold water. Cover. Let stand in refrigerator overnight. Pour off soaking water and rinse before cooking. Cook immediately after soaking period. Longer periods of soaking are not recommended.

Quick-Soak Method: pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Pour off soaking water and rinse before cooking.

Cooking:

Use approximately 1-3/4 quarts of boiling water for each pound of beans.

One pound of kidney beans equals about 2-1/2 cups. One pound of pinto beans equals about 2-3/8 cups. Add 1/2 teaspoon salt for every pound of dry beans, if desired. Cook for approximately 2 hours. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

NSLP Fact Sheets

Name: BEANS, PINK, CANNED

A 1/4-cup of canned beans (solids and liquid) packed in salt water provides

Nutrition Facts	
Calories	54
Protein	3 g
Carbohydrate	9 g
Fat	0.2 g
Saturated Fat	.03 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	15 mg
Sodium	218 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

A 1/4-cup serving of cooked dry beans with no added salt provides:

Nutrition Facts	
Calories	56
Protein	3 g
Carbohydrate	10 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	12 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, PINK, DRY

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Pink dry beans.

Pack Size:

25 pound bag.

Yield:

One pound of dry beans, uncooked, yields approximately 2-2/3 cups.

One pound of dry beans, cooked yields about 6 cups, or approximately 24.8 1/4 cup servings.

One #10 can of dried beans (108 oz.) yields the following:

About 11-1/3 cups (72 oz.) drained, or approximately 41.9 1/4-cup servings of heated drained beans.

Uses:

Use cooked dry or canned beans in soups, salads and entrees. Serve one variety of beans alone or in combination with others. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mildew.

Store cooked beans or opened canned beans covered, in a nonmetallic container and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: BEANS, PINK, DRY

Preparation:

Dry beans: sort beans to remove foreign matter, and rinse in cold water. Soaking shortens cooking time and ensures that the beans will hold their shape.

TO SOAK:

Overnight Method: add dry beans to cold water. Cover. Let stand in refrigerator overnight. Pour off soaking water and rinse before cooking. Cook immediately after soaking period. Longer periods of soaking are not recommended.

Quick-Soak Method: pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Pour off soaking water and rinse before cooking.

Cooking:

Use approximately 1-3/4 quarts of boiling water for each pound of beans.

One pound of kidney beans equals about 2-1/2 cups. One pound of pinto beans equals about 2-3/8 cups. Add 1/2 teaspoon salt for every pound of dry beans, if desired. Cook for approximately 2 hours. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

NSLP Fact Sheets

Name: BEANS, PINK, DRY

A 1/4-cup of canned beans (solids and liquid) packed in salt water provides

Nutrition Facts	
Calories	54
Protein	3 g
Carbohydrate	9 g
Fat	0.2 g
Saturated Fat	.03 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	15 mg
Sodium	218 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

A 1/4-cup serving of cooked dry beans with no added salt provides:

Nutrition Facts	
Calories	56
Protein	3 g
Carbohydrate	10 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	12 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, PINTO, CANNED

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Canned Pinto beans packed in salt water.

Pack Size:

6/#10 cans.

Yield:

One pound of dry beans, uncooked, yields approximately 2-2/3 cups.

One pound of pound of dry beans, cooked yields about 6 cups, or approximately 24.8 1/4 cup servings.

One #10 can of dried beans (108 oz.) yields the following:

About 11-1/3 cups (72 oz.) drained, or approximately 41.9 1/4-cup servings of heated drained beans.

Uses:

Use cooked dry or canned beans in soups, salads and entrees. Serve one variety of beans alone or in combination with others. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mildew.

Store cooked beans or opened canned beans covered, in a nonmetallic container and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: BEANS, PINTO, CANNED

Preparation:

Dry beans: sort beans to remove foreign matter, and rinse in cold water. Soaking shortens cooking time and ensures that the beans will hold their shape.

TO SOAK:

Overnight Method: add dry beans to cold water. Cover. Let stand in refrigerator overnight. Pour off soaking water and rinse before cooking. Cook immediately after soaking period. Longer periods of soaking are not recommended.

Quick-Soak Method: pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Pour off soaking water and rinse before cooking.

Cooking:

Use approximately 1-3/4 quarts of boiling water for each pound of beans.

One pound of kidney beans equals about 2-1/2 cups. One pound of pinto beans equals about 2-3/8 cups. Add 1/2 teaspoon salt for every pound of dry beans, if desired. Cook for approximately 2 hours. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

NSLP Fact Sheets

Name: BEANS, PINTO, CANNED

A 1/4-cup of canned beans (solids and liquid) packed in salt water provides

Nutrition Facts	
Calories	54
Protein	3 g
Carbohydrate	9 g
Fat	0.2 g
Saturated Fat	.03 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	15 mg
Sodium	218 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

A 1/4-cup serving of cooked dry beans with no added salt provides:

Nutrition Facts	
Calories	56
Protein	3 g
Carbohydrate	10 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	12 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, PINTO, DRY

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Pinto dry beans.

Pack Size:

25 pound bag.

Yield:

One pound of dry beans, uncooked, yields approximately 2-2/3 cups.

One pound of dry beans, cooked yields about 6 cups, or approximately 24.8 1/4 cup servings.

One #10 can of dried beans (108 oz.) yields the following:

About 11-1/3 cups (72 oz.) drained, or approximately 41.9 1/4-cup servings of heated drained beans.

Uses:

Use cooked dry or canned beans in soups, salads and entrees. Serve one variety of beans alone or in combination with others. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mildew.

Store cooked beans or opened canned beans covered, in a nonmetallic container and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: BEANS, PINTO, DRY

Preparation:

Dry beans: sort beans to remove foreign matter, and rinse in cold water. Soaking shortens cooking time and ensures that the beans will hold their shape.

TO SOAK:

Overnight Method: add dry beans to cold water. Cover. Let stand in refrigerator overnight. Pour off soaking water and rinse before cooking. Cook immediately after soaking period. Longer periods of soaking are not recommended.

Quick-Soak Method: pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Pour off soaking water and rinse before cooking.

Cooking:

Use approximately 1-3/4 quarts of boiling water for each pound of beans.

One pound of kidney beans equals about 2-1/2 cups. One pound of pinto beans equals about 2-3/8 cups. Add 1/2 teaspoon salt for every pound of dry beans, if desired. Cook for approximately 2 hours. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

NSLP Fact Sheets

Name: BEANS, PINTO, DRY

A 1/4-cup of canned beans (solids and liquid) packed in salt water provides

Nutrition Facts	
Calories	54
Protein	3 g
Carbohydrate	9 g
Fat	0.2 g
Saturated Fat	.03 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	15 mg
Sodium	218 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

A 1/4-cup serving of cooked dry beans with no added salt provides:

Nutrition Facts	
Calories	56
Protein	3 g
Carbohydrate	10 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	12 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, RED KIDNEY, CANNED

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Canned Red Kidney beans packed in salt water.

Pack Size:

6/#10 cans.

Yield:

One pound of dry beans, uncooked, yields approximately 2-2/3 cups.

One pound of pound of dry beans, cooked yields about 6 cups, or approximately 24.8 1/4 cup servings.

One #10 can of dried beans (108 oz.) yields the following:

About 11-1/3 cups (72 oz.) drained, or approximately 41.9 1/4-cup servings of heated drained beans.

Uses:

Use cooked dry or canned beans in soups, salads and entrees. Serve one variety of beans alone or in combination with others. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mildew.

Store cooked beans or opened canned beans covered, in a nonmetallic container and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: BEANS, RED KIDNEY, CANNED

Preparation:

Dry beans: sort beans to remove foreign matter, and rinse in cold water. Soaking shortens cooking time and ensures that the beans will hold their shape.

TO SOAK:

Overnight Method: add dry beans to cold water. Cover. Let stand in refrigerator overnight. Pour off soaking water and rinse before cooking. Cook immediately after soaking period. Longer periods of soaking are not recommended.

Quick-Soak Method: pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Pour off soaking water and rinse before cooking.

Cooking:

Use approximately 1-3/4 quarts of boiling water for each pound of beans.

One pound of kidney beans equals about 2-1/2 cups. One pound of pinto beans equals about 2-3/8 cups. Add 1/2 teaspoon salt for every pound of dry beans, if desired. Cook for approximately 2 hours. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

NSLP Fact Sheets

Name: BEANS, RED KIDNEY, CANNED

A 1/4-cup of canned beans (solids and liquid) packed in salt water provides

Nutrition Facts	
Calories	54
Protein	3 g
Carbohydrate	9 g
Fat	0.2 g
Saturated Fat	.03 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	15 mg
Sodium	218 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

A 1/4-cup serving of cooked dry beans with no added salt provides:

Nutrition Facts	
Calories	56
Protein	3 g
Carbohydrate	10 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	12 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, REFRIED, CANNED

Category: Meats and meat alternates.

Date: 06/29/05

Description:

U.S. Grade 2 pinto beans, no added fat, salt content not to exceed 0.5%.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (7 lbs. 3 oz.) yields about 25.7 1/2-cup servings of refried beans or 51.5 1/4-cup servings of refried beans.

Uses:

Refried beans may be used either as a vegetable or a meat/meat alternate. Served as an accompaniment to a main dish, refried beans may be topped with grated cheese or picante sauce. As part of the main dish, refried beans may be featured in various Mexican entrees, such as bean burrito, bean tostadas, chiles rellenos or nachos frijoles.

Storage:

Canned refried beans should be stored off the floor in a cool, dry place. Store opened canned refried beans covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Refried beans should be heated slowly at a low to medium temperature in a steam-jacketed kettle, or a steamer to an internal temperature of 140°F. Stir occasionally to distribute heated beans. Do not overheat--beans can burn and dry out quickly. Refried beans are best served hot.

Cooking:

NSLP Fact Sheets

Name: BEANS, REFRIED, CANNED

A 1/4-cup (63g) serving of refried beans, heated, provides:

Nutrition Facts	
Calories	61
Protein	3.5 g
Carbohydrate	10 g
Fat	0.8 g
Saturated Fat	0.3 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	22 mg
Sodium	188 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	3.8 mg

NSLP Fact Sheets



Name: BEANS, SMALL RED, CANNED

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Canned Small Red beans packed in salt water.

Pack Size:

6/#10 cans.

Yield:

One pound of dry beans, uncooked, yields approximately 2-2/3 cups.

One pound of pound of dry beans, cooked yields about 6 cups, or approximately 24.8 1/4 cup servings.

One #10 can of dried beans (108 oz.) yields the following:

About 11-1/3 cups (72 oz.) drained, or approximately 41.9 1/4-cup servings of heated drained beans.

Uses:

Use cooked dry or canned beans in soups, salads and entrees. Serve one variety of beans alone or in combination with others. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mildew.

Store cooked beans or opened canned beans covered, in a nonmetallic container and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: BEANS, SMALL RED, CANNED

Preparation:

Dry beans: sort beans to remove foreign matter, and rinse in cold water. Soaking shortens cooking time and ensures that the beans will hold their shape.

TO SOAK:

Overnight Method: add dry beans to cold water. Cover. Let stand in refrigerator overnight. Pour off soaking water and rinse before cooking. Cook immediately after soaking period. Longer periods of soaking are not recommended.

Quick-Soak Method: pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Pour off soaking water and rinse before cooking.

Cooking:

Use approximately 1-3/4 quarts of boiling water for each pound of beans.

One pound of kidney beans equals about 2-1/2 cups. One pound of pinto beans equals about 2-3/8 cups. Add 1/2 teaspoon salt for every pound of dry beans, if desired. Cook for approximately 2 hours. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

NSLP Fact Sheets

Name: BEANS, SMALL RED, CANNED

A 1/4-cup of canned beans (solids and liquid) packed in salt water provides

Nutrition Facts	
Calories	54
Protein	3 g
Carbohydrate	9 g
Fat	0.2 g
Saturated Fat	.03 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	15 mg
Sodium	218 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

A 1/4-cup serving of cooked dry beans with no added salt provides:

Nutrition Facts	
Calories	56
Protein	3 g
Carbohydrate	10 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	12 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, SMALL RED, DRY

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Small Red dry beans.

Pack Size:

25 pound bag.

Yield:

One pound of dry beans, uncooked, yields approximately 2-2/3 cups.

One pound of dry beans, cooked yields about 6 cups, or approximately 24.8 1/4 cup servings.

One #10 can of dried beans (108 oz.) yields the following:

About 11-1/3 cups (72 oz.) drained, or approximately 41.9 1/4-cup servings of heated drained beans.

Uses:

Use cooked dry or canned beans in soups, salads and entrees. Serve one variety of beans alone or in combination with others. Canned beans may be substituted for cooked dry beans in any recipe. Some or all of the salt in the recipe should be omitted when canned beans are used in place of cooked dry beans.

Storage:

Store dry beans and canned beans off the floor in a cool, dry place. High temperatures cause dry beans to harden and high humidity causes mildew.

Store cooked beans or opened canned beans covered, in a nonmetallic container and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: BEANS, SMALL RED, DRY

Preparation:

Dry beans: sort beans to remove foreign matter, and rinse in cold water. Soaking shortens cooking time and ensures that the beans will hold their shape.

TO SOAK:

Overnight Method: add dry beans to cold water. Cover. Let stand in refrigerator overnight. Pour off soaking water and rinse before cooking. Cook immediately after soaking period. Longer periods of soaking are not recommended.

Quick-Soak Method: pour dry beans into boiling water and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Pour off soaking water and rinse before cooking.

Cooking:

Use approximately 1-3/4 quarts of boiling water for each pound of beans.

One pound of kidney beans equals about 2-1/2 cups. One pound of pinto beans equals about 2-3/8 cups. Add 1/2 teaspoon salt for every pound of dry beans, if desired. Cook for approximately 2 hours. Add additional boiling water if beans become dry. Drain, if desired. Serve or use in recipes.

NSLP Fact Sheets

Name: BEANS, SMALL RED, DRY

A 1/4-cup of canned beans (solids and liquid) packed in salt water provides

Nutrition Facts	
Calories	54
Protein	3 g
Carbohydrate	9 g
Fat	0.2 g
Saturated Fat	.03 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	15 mg
Sodium	218 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

A 1/4-cup serving of cooked dry beans with no added salt provides:

Nutrition Facts	
Calories	56
Protein	3 g
Carbohydrate	10 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	12 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEANS, SPLIT PEA, DRY

Category: Meats and meat alternates.

Date: 08/18/97

Description:

Dry split peas of the yellow or green variety.

Pack Size:

25-pound bag.

Yield:

One pound of split peas yields 23.1 1/4-cup servings of cooked peas.

Uses:

Use cooked dry split peas in soups, salads, casseroles, entrees or as meat extenders. Season with butter, herbs or spices.

Storage:

Store dry split peas and lentils in a cool, dry place. High temperatures cause peas to harden and high humidity causes mold. Store cooked split peas covered in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

Cook dry split peas without soaking OR add split peas to boiling water. Boil 2 minutes. Remove from heat and let soak 1/2 hour. Use approximately 1-1/4 quarts boiling water for each pound of split peas. One pound of split peas equals about 2-1/4 cups. Add 1/2 teaspoon salt for every pound of split peas, if desired. Cook for approximately 20 minutes. Cook split peas in small batches to retain their shape and to avoid mashing.

Drain and use in recipes.

NSLP Fact Sheets

Name: BEANS, SPLIT PEA, DRY

A 1/4-cup serving of cooked split peas with no added salt, provides:

Nutrition Facts	
Calories	58
Protein	4 g
Carbohydrate	10 g
Fat	0.2 g
Saturated Fat	0.03 g
Cholesterol	0 mg
Iron	0.6 mg
Calcium	6 mg
Sodium	1 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

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NSLP Fact Sheets



Name: BEANS, VEGETARIAN, CANNED

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Canned pea beans (navy) or small white beans in a meatless tomato sauce that is mildly seasoned.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (110 oz.) of vegetarian beans yields 48.9 1/4-cup servings of cooked beans.

Uses:

Serve vegetarian beans heated or use in casseroles or in baked beans. Serve vegetarian beans with pork and chicken.

Storage:

Store vegetarian beans off the floor in a cool, dry place. Temperature changes shorten shelf life and speed deterioration of the beans.

Store opened canned vegetarian beans covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Heat and serve alone or use as directed in recipes. Add onion, garlic, catsup, barbecue sauce or mustard to vary flavor.

Cooking:

NSLP Fact Sheets

Name: BEANS, VEGETARIAN, CANNED

A 1/4-cup serving of vegetarian beans, in sauce, heated, provides:

Nutrition Facts	
Calories	60
Protein	3 g
Carbohydrate	12 g
Fat	0.4 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	0.9 mg
Calcium	28 mg
Sodium	230 mg
Dietary Fiber	3 g
Vitamin A	8 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: BEEF, CANNED, W/NATURAL JUICES, FULLY COOKED

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Beef with no more than 0.5% salt added for flavor.

Pack Size:

24/29-ounce cans per case.

Yield:

One 29-ounce can provides 14.7 1-ounce servings of heated meat.

Uses:

Canned beef is thoroughly cooked during processing and may be used in main dishes, such as barbecue beef, pizza, spaghetti sauce and casseroles. Substitute canned beef for ground beef, beef cubes or similar meats in recipes.

Storage:

Store unopened canned beef off the floor in a cool, dry place. Store opened canned beef covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Canned beef may be chopped, cubed, ground, sliced and used in recipes. When sliced, the beef can be served cold or can be heated and served hot. Place the canned beef in the refrigerator overnight before opening and slicing. Chilling the meat makes it easier to remove the fat from the meat. The natural juices from the beef can be used for part of the liquid required by many main dish and soup recipes. Chill only as many cans as will be needed for 1 day's use. Using a can opener, remove both the bottom and top lids of the can and push the beef through with the bottom lid.

Cooking:

NSLP Fact Sheets

Name: BEEF, CANNED, W/NATURAL JUICES, FULLY

One ounce of heated canned beef, with fat removed, provides:

Nutrition Facts	
Calories	42
Protein	5 g
Carbohydrate	0 g
Fat	2.1 g
Saturated Fat	0.8 g
Cholesterol	18 mg
Iron	0.7 mg
Calcium	3 mg
Sodium	98 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEEF, CHUCK ROAST, RAW, FROZEN

Category: Meats and meat alternates.

Date: 01/10/02

Description:

Beef chuck roasts are vacuum packed, raw, frozen and ready to cook.

Pack Size:

Each carton will weigh approximately 40 pounds and will contain no more than 4 packaged roasts weighing between 8 and 10 pounds each.

Yield:

Each 1.25-ounce serving of fully cooked chuck roast provides 1.0 ounce of equivalent meat.

Uses:

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Storage:

Store beef roast frozen at 0°F or below off the floor in original shipping container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Thaw wrapped roast in the refrigerator on a tray on the lowest shelf away from other foods.

Allow 3 to 5 hours per pound thawing time for food safety reasons. Do not thaw the roast at room temperature.

Cooking:

A beef chuck roast may be oven roasted. Cook roast covered in a small amount of liquid.

For maximum tenderness, cook until well done or until internal temperature reaches 170°F.

If desired, the roast may be cooked from the frozen state, but must be cooked almost twice as long as a thawed roast.

NSLP Fact Sheets

Name: BEEF, CHUCK ROAST, RAW, FROZEN

A 3-ounce serving of chuck roast, cooked, provides:

Nutrition Facts	
Calories	305
Protein	24 g
Carbohydrate	0 g
Fat	23.2 g
Saturated Fat	9.2 g
Cholesterol	87 mg
Iron	2.6 mg
Calcium	11 mg
Sodium	54 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEEF, COARSE GROUND, BULK, RAW, FROZEN

Category: Meats and meat alternates.

Date: 11/06/03

Description:

100% percent coarse ground beef. The average fat content is 15%. This product is also available in the irradiated form.

Pack Size:

60-pound containers for processing.

Yield:

One pound of raw ground beef will yield 11.8 ounces of cooked meat. A 2.71-ounce serving of raw meat provides approximately 2 ounces of cooked ground beef for the meat/meat alternate requirement for Child Nutrition (CN) Programs.

Uses:

Serve ground beef as patties or use in mixed dishes such as tacos, chili, meatloaf, lasagna, vegetable & beef casseroles and spaghetti sauce. Use as a topping on pizza.

Storage:

Store ground beef frozen, in the original shipping container. Store boxes off the floor at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To Thaw: Thaw only the amount needed for 1 day's use. Avoid leftovers. DO NOT thaw at room temperature. Remove ground beef from the carton, keep in original wrapping, place on sheet pans and thaw in the refrigerator. Allow 1-1/2 hours per pound for thawing.

NSLP Fact Sheets

Name: BEEF, COARSE GROUND, BULK, RAW, FROZEN

Cooking:

Ground beef should be cooked to an internal temperature of 165°F.

A 2.71-ounce serving of raw ground beef will yield approximately 2 ounces cooked beef (56 g). A 2 ounce portion of cooked ground beef provides:

Nutrition Facts	
Calories	140
Protein	15 g
Carbohydrate	0 g
Fat	8.0 g
Saturated Fat	3.0 g
Cholesterol	50 mg
Iron	1.5 mg
Calcium	10 mg
Sodium	40 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEEF, CRUMBLES, W/SPP, FULLY COOKED, FROZEN

Category: Meats and meat alternates.

Date: 12/21/2004

Description:

Beef crumbles consist of fully cooked ground beef and vegetable soy protein product lightly seasoned and produced to a crumble size of ¼ inch maximum.

Pack Size:

Beef crumbles are packed frozen, in a 40-pound case. Beef crumbles may be packed in 4/10#, 8/5#, or 5/8# flexible (plastic) vacuum packages, or sealed containers per case, or 4/10# fiberboard containers per case.

Yield:

Each case provides approximately 290 2.2-ounce servings. Each 10-pound bag provides approximately 73-2.2-ounce servings. Each 5-pound bag provides approximately 36-2.2-ounce servings. Each 20-pound bag provides approximately 145 2.2-ounce servings. A 2.2-ounce serving of beef crumbles provides 2 ounces of meat/meat alternate requirement for the Child Nutrition Programs.

Uses:

Beef crumbles work well in chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef.

Storage:

Keep Beef crumbles frozen at 0°F or below in its original package. Refrigerate leftover Beef crumbles in a covered container and use within four days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Beef crumbles can be used in variety of ways including chili, Sloppy Joe mix, spaghetti sauce, lasagna, pasta dishes or any recipes that requires ground beef.

Cooking:

NSLP Fact Sheets

Name: BEEF, CRUMBLES, W/SPP, FULLY COOKED, FROZEN

A 2.2-ounce (62g) serving of beef crumbles provides: (Note: Nutrient content is based upon an average of nutritional information provided by vendors.)

Nutrition Facts	
Calories	120
Protein	14 g
Carbohydrate	2 g
Fat	7.0 g
Saturated Fat	3.0 g
Cholesterol	40 mg
Iron	0.8 mg
Calcium	20 mg
Sodium	220 mg
Dietary Fiber	2 g
Vitamin A	20 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEEF, FINE GROUND, RAW, FROZEN

Category: Meats and meat alternates.

Date: 11/06/03

Description:

100% percent fine ground beef. The average fat content is 15%. This product also available in the irradiated form.

Pack Size:

One 40-pound carton of bulk fine ground beef contains 4/10-pound bags (chubs).

Yield:

One pound of raw ground beef will yield 11.8 ounces of cooked meat. A 2.71-ounce serving of raw meat provides approximately 2 ounces of cooked ground beef for the meat/meat alternate requirement for Child Nutrition (CN) Programs.

Uses:

Serve ground beef as patties or use in mixed dishes such as tacos, chili, meatloaf, lasagna, vegetable & beef casseroles and spaghetti sauce. Use as a topping on pizza.

Storage:

Store ground beef frozen, in the original shipping container. Store boxes off the floor at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To Thaw: Thaw only the amount needed for 1 day's use. Avoid leftovers. DO NOT thaw at room temperature. Remove ground beef from the carton, keep in original wrapping, place on sheet pans and thaw in the refrigerator. Allow 1-1/2 hours per pound for thawing.

NSLP Fact Sheets

Name: BEEF, FINE GROUND, RAW, FROZEN

Cooking:

Ground beef should be cooked to an internal temperature of 165°F.

A 2.71-ounce serving of raw ground beef will yield approximately 2 ounces cooked beef (56 g). A 2 ounce portion of cooked ground beef provides:

Nutrition Facts	
Calories	140
Protein	15 g
Carbohydrate	0 g
Fat	8.0 g
Saturated Fat	3.0 g
Cholesterol	50 mg
Iron	1.5 mg
Calcium	10 mg
Sodium	40 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEEF, FINE GROUND, IRRADIATED, FROZEN

Category: Meats and meat alternates.

Date: 11/06/03

Description:

100% percent irradiated fine ground beef. The average fat content is 15%.

Pack Size:

One 40-pound carton of bulk fine ground beef contains 4/10-pound bags (chubs).

Yield:

One pound of raw ground beef will yield 11.8 ounces of cooked meat. A 2.71-ounce serving of raw meat provides approximately 2 ounces of cooked ground beef for the meat/meat alternate requirement for Child Nutrition (CN) Programs.

Uses:

Serve ground beef as patties or use in mixed dishes such as tacos, chili, meatloaf, lasagna, vegetable & beef casseroles and spaghetti sauce. Use as a topping on pizza.

Storage:

Store ground beef frozen, in the original shipping container. Store boxes off the floor at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To Thaw: Thaw only the amount needed for 1 day's use. Avoid leftovers. DO NOT thaw at room temperature. Remove ground beef from the carton, keep in original wrapping, place on sheet pans and thaw in the refrigerator. Allow 1-1/2 hours per pound for thawing.

NSLP Fact Sheets

Name: BEEF, FINE GROUND, IRRADIATED, FROZEN

Cooking:

Ground beef should be cooked to an internal temperature of 165°F.

A 2.71-ounce serving of raw ground beef will yield approximately 2 ounces cooked beef (56 g). A 2 ounce portion of cooked ground beef provides:

Nutrition Facts	
Calories	140
Protein	15 g
Carbohydrate	0 g
Fat	8.0 g
Saturated Fat	3.0 g
Cholesterol	50 mg
Iron	1.5 mg
Calcium	10 mg
Sodium	40 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEEF, PATTIES, GROUND, IRRADIATED, FROZEN

Category: Meats and meat alternates.

Date: 11/06/03

Description:

Three-ounce raw 100% ground beef patties. The average fat content is 15%. This product is also available in the irradiated form.

Pack Size:

40-pound case containing approximately 213 three-ounce patties.

Yield:

Each 3-ounce raw patty will yield approximately a 2-ounce cooked patty for the meat/meat alternate requirement for Child Nutrition (CN) Programs.

Uses:

Ground beef patties may be grilled, baked or broiled.

Storage:

Store ground beef patties frozen, in the original shipping container. Store boxes off the floor at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Beef patties should be cooked from the frozen state. Partially thaw in the refrigerator only until patties can be easily separated. To avoid injury, DO NOT separate with a knife or sharp objects.

Cooking:

Bake in standard oven at 350° F oven for 18-20 minutes or convection oven at 350°F for 6-10 minutes. Cook to an internal temperature of 165°F. Serve immediately. Holding on a steam table or in a holding cabinet will cause patties to dry out.

NSLP Fact Sheets

Name: BEEF, PATTIES, GROUND, IRRADIATED, FROZEN

A 3 ounce raw patty will yield a 2 ounce cooked patty (56 g). A 2 ounce cooked patty provides:

Nutrition Facts	
Calories	140
Protein	15 g
Carbohydrate	0 g
Fat	8.0 g
Saturated Fat	3.0 g
Cholesterol	50 mg
Iron	1.5 mg
Calcium	10 mg
Sodium	40 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEEF, PATTIES, GROUND, RAW, FROZEN

Category: Meats and meat alternates.

Date: 11/06/03

Description:

Three-ounce raw 100% ground beef patties. The average fat content is 15%. This product is also available in the irradiated form.

Pack Size:

40-pound case containing approximately 213 three-ounce patties.

Yield:

Each 3-ounce raw patty will yield approximately a 2-ounce cooked patty for the meat/meat alternate requirement for Child Nutrition (CN) Programs.

Uses:

Ground beef patties may be grilled, baked or broiled.

Storage:

Store ground beef patties frozen, in the original shipping container. Store boxes off the floor at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Beef patties should be cooked from the frozen state. Partially thaw in the refrigerator only until patties can be easily separated. To avoid injury, DO NOT separate with a knife or sharp objects.

Cooking:

Bake in standard oven at 350° F oven for 18-20 minutes or convection oven at 350°F for 6-10 minutes. Cook to an internal temperature of 165°F. Serve immediately. Holding on a steam table or in a holding cabinet will cause patties to dry out.

NSLP Fact Sheets

Name: BEEF, PATTIES, GROUND, RAW, FROZEN

A 3 ounce raw patty will yield a 2 ounce cooked patty (56 g). A 2 ounce cooked patty provides:

Nutrition Facts	
Calories	140
Protein	15 g
Carbohydrate	0 g
Fat	8.0 g
Saturated Fat	3.0 g
Cholesterol	50 mg
Iron	1.5 mg
Calcium	10 mg
Sodium	40 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEEF, PATTIES, LEAN, 10% FAT, FROZEN

Category: Meats and meat alternates.

Date: 06/11/01

Description:

Raw frozen beef patties prepared from ground beef, including no more than 10% added ingredients. Patties contain either carrageenan or a combination of oat bran and isolated oat product, to yield a finished product containing no more than 10% total fat.

Pack Size:

40-pound container with a minimum of 206 beef patties.

Yield:

One 3.1 ounce raw patty, when cooked provides 2 ounces of cooked lean meat.

Uses:

Beef patties may be baked or broiled in an oven, pan-fried or pan-broiled. For variety, top with lowfat cheese, tomato sauce, mushrooms, onions or other toppings. Season as desired.

Storage:

Store beef patties hard-frozen in original shipping containers off the floor at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Beef patties should be cooked from the frozen state to prevent moisture loss. Partially thaw in refrigerator only until patties can be easily separated. Separate and place patties into sheet pans. Avoid injury - do not separate with a knife or sharp-edged object.

Cooking:

Bake in standard (deck) oven at 350°F for 18 to 20 minutes or convection oven at 350°F for 6 to 10 minutes. Using a thermometer to test the temperature, heat beef patties thoroughly to an internal temperature of 155°F. Serve as soon as possible. Holding on a steam table or in a holding cabinet will cause them to dry out and be tough.

NSLP Fact Sheets

Name: BEEF, PATTIES, LEAN, 10% FAT, FROZEN

One cooked beef patty (NTE 10% fat) containing carrageenan, provides:

Nutrition Facts	
Calories	187
Protein	20 g
Carbohydrate	0 g
Fat	11.4 g
Saturated Fat	4.6 g
Cholesterol	51 mg
Iron	2.6 mg
Calcium	11 mg
Sodium	235 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

One cooked beef patty (NTE 10% fat) containing oat bran and isolated oat product provides:

Nutrition Facts	
Calories	199
Protein	20 g
Carbohydrate	0 g
Fat	12.3 g
Saturated Fat	4.6 g
Cholesterol	53 mg
Iron	2.3 mg
Calcium	6 mg
Sodium	66 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEEF, PATTIES, W/SOY PROTEIN (SPP), FULLY, COOKED, HOMESTYLE, FROZEN

Category: Meats and meat alternates.

Date: 12/28/04

Description:

Beef patties with soy protein product are made from ground beef and vegetable protein product. They are fully cooked and individually quick frozen (IQF).

Pack Size:

A 40-pound case of beef patties is packed, frozen, in 4/10-pound packages per case.

Yield:

Each patty weighs between 2.2 and 2.25 ounces. Each 40 case will yield approximately 290 patties. Each 10-pound package provides approximately 71 patties. Each 8-pound package provides approximately 56 patties. Each 5-pound package provides approximately 36 patties. A 2.2-ounce serving provides 2 ounces of the meat/meat alternate requirement for the Child Nutrition Programs.

Uses:

Beef patties with SPP are excellent in a sandwich or as a main entree with gravy and mashed potatoes.

Storage:

Keep beef patties with SPP frozen at 0°F or below in its original package. Refrigerate leftover beef patties with SPP in a covered container and use within 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:
<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Preheat oven to 350°F.

Cooking:

Bake frozen product for 15 to 20 minutes at 350°F. Beef patties with SPP should be reheated to an internal temperature of 165°F.

NSLP Fact Sheets

Name: **BEEF, PATTIES, W/SOY PROTEIN (SPP), FULLY COOKED, HOMESTYLE, FROZEN**

A 2.2-ounce (62g) beef patty serving provides: (Note: Nutrient content is based upon average of nutritional information provided by vendors.)

Nutrition Facts	
Calories	133
Protein	13 g
Carbohydrate	1 g
Fat	8.0 g
Saturated Fat	4.0 g
Cholesterol	40 mg
Iron	1.0 mg
Calcium	19 mg
Sodium	280 mg
Dietary Fiber	0 g
Vitamin A	31 RE
Vitamin C	0 mg

NSLP Fact Sheets

Name: BEEF, PATTIES, W/VPP, RAW, FROZEN

Category: Meats and meat alternates.

Date: 06/11/01

Description:

Three-ounce ground beef patties (combination of ground beef and vegetable protein product formed into patties). Maximum of 20% hydrated soy product in the combined finished product. The dry soy product must meet nutritional requirements established in USDA/FNS regulations. The average fat content is 15%.

Pack Size:

40-pound container of approximately 213 patties.

Yield:

One pound yields approximately 5.3 3-ounce ground beef patties. Each 3-ounce raw meat patty yields about 2 ounces of cooked lean meat.

Uses:

Ground beef patties may be baked or broiled in an oven, pan-fried or pan-broiled. For variety, top with lowfat cheese, tomato sauce, mushrooms, onions or other toppings. Season as desired.

Storage:

Store ground beef patties with VPP hard-frozen in original shipping container off the floor at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Beef patties with VPP should be cooked from the frozen state to prevent moisture loss. Partially thaw in refrigerator only until patties can be easily separated. Separate and place patties into sheet pans. Avoid injury - do not separate with a knife or sharp-edged object.

Cooking:

Bake in standard (deck) oven at 350°F for 18 to 20 minutes or convection oven at 350°F for 6 to 10 minutes. Using a thermometer to test the temperature, heat beef patties thoroughly to an internal temperature of 155°F. Add seasoning, if desired,

NSLP Fact Sheets

Name: BEEF, PATTIES, W/VPP, RAW, FROZEN

after cooking. Serve as soon as possible. Holding beef patties on a steam table or in a holding cabinet will cause them to dry out and be tough.

One 3-ounce raw ground beef patty with VPP when cooked (2 ounces) without added provides:

Nutrition Facts	
Calories	185
Protein	21 g
Carbohydrate	0 g
Fat	9.8 g
Saturated Fat	3.8 g
Cholesterol	49 mg
Iron	2.3 mg
Calcium	16 mg
Sodium	59 mg
Dietary Fiber	0 g
Vitamin A	25 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: BEEF, SLOPPY JOE, COOKED, FROZEN

Category: Meats and meat alternates.

Date: 12/28/04

Description:

Beef Sloppy Joe is a fully cooked ground beef mixture seasoned with a mild flavored, tomato-based barbecue sauce. Beef Sloppy Joe is packaged in a ready-to-serve bag.

Pack Size:

4/10-pound bags packed frozen in 40-pound case.
case.

Yield:

Each case provides approximately 170-3 ¾-ounce servings. Each 10-pound bag provides approximately 42-3 ¾-ounce servings. Each 8-pound bag provides approximately 34-3 ¾-ounce servings. Each 5-pound bag provides approximately 21-3 ¾-ounce servings. A 3 ¾-ounce serving of Beef Sloppy Joe provides 2 ounces of meat/meat alternate requirement for the Child Nutrition Programs.

Uses:

Beef Sloppy Joe makes an excellent sandwich filling for lunch or dinner. Sautéed green peppers and onions can be added to serve over rice or mashed potatoes.

Storage:

Keep Beef Sloppy Joe frozen at 0°F or below in its original package. Refrigerate leftover Beef Sloppy Joe in a covered container and use within four days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

Place sealed Beef Sloppy Joe mixture bag in a steamer or in boiling water. Heat approximately 30 minutes until product reaches serving temperature of 165°F. Keep Beef Sloppy Joe ready-to-serve bag closed until cooking is complete. Open bags carefully to avoid being burned.

NSLP Fact Sheets

Name: **BEEF, SLOPPY JOE, COOKED, FROZEN**

A 3 3/4-ounce (106g) serving of Beef Sloppy Joe provides: (Note: Nutrient content is based upon an average of nutritional information provided by vendors.)

Nutrition Facts	
Calories	230
Protein	18 g
Carbohydrate	8 g
Fat	13.0 g
Saturated Fat	6.0 g
Cholesterol	55 mg
Iron	1.0 mg
Calcium	20 mg
Sodium	630 mg
Dietary Fiber	1 g
Vitamin A	70 RE
Vitamin C	3 mg

NSLP Fact Sheets



Name: BEEF, TACO FILLING, COOKED, FROZEN

Category: Meats and meat alternates.

Date: 11/05/04

Description:

Beef Taco Filling is made from ground beef. It is fully cooked and seasoned with mild Mexican flavoring ingredients. Beef Taco Filling is packaged in a ready-to-serve bag.

Pack Size:

A 40-pound case of beef taco filling is packed frozen in 3 sizes: 4/10# bag per case; 5/8# bags per case; 8/5# bags per case.

Yield:

Each case provides approximately 170 3 ¼-ounce servings. Each 10-pound bag provides approximately 42 3 ¼-ounce servings. Each 8-pound bag provides approximately 34 3 ¼-ounce servings. Each 5-pound bag provides approximately 21 3 ¼-ounce servings. A 3 ¼-ounce serving of beef taco filling provides 2 ounces of meat/meat alternate requirement for the Child Nutrition Programs.

Uses:

Beef Taco filling can be used as the meat portion in tacos with hard or soft corn or flour tortillas; as a topping for salads; or as the meat filling in southwestern recipes.

Storage:

Keep taco filling frozen at 0°F or below in original package. Refrigerate leftover taco filling in a covered container and use within four days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

Place beef taco filling ready-to-serve bag in a steamer or boiling water. Heat approximately 30 minutes or until product reaches a serving temperature of 165°F. Keep beef taco filling ready-to-serve bag sealed until cooking is complete. Open bag carefully to avoid being burned.

NSLP Fact Sheets

Name: BEEF, TACO FILLING, COOKED, FROZEN

A 3¾-ounce serving of beef taco filling provides: (NOTE: The nutritional information is composite of the different brands offered.)

Nutrition Facts	
Calories	220
Protein	16 g
Carbohydrate	8 g
Fat	13.0 g
Saturated Fat	6.0 g
Cholesterol	60 mg
Iron	0.88 mg
Calcium	41 mg
Sodium	570 mg
Dietary Fiber	3 g
Vitamin A	116 RE
Vitamin C	8 mg

NSLP Fact Sheets



Name: BLACKBERRIES, FROZEN

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better blackberries, unsweetened. Either native variety (wild) or cultivated, individually quick frozen (IQF).

Pack Size:

30-pound carton.

Yield:

One pound of thawed blackberries will provide 9 1/4-cup servings.

Uses:

Serve thawed blackberries in fruit cups and salads. Use in recipes for jellied salads, pies, cobblers, pancakes, muffins, quick breads or other baked items.

Storage:

Store frozen blackberries at 0°F or below, off the floor and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration.

Store thawed blackberries covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Drain thawed blackberries before serving. Add berries last to fruit salads and other mixtures to avoid discoloring other fruits. To lighten the color of blackberries and blackberry juice (to make it appear more red) add an acid such as lemon, grapefruit or orange juice. To avoid streaking of color through batter and dough in baking, coat blackberries with flour or other dry ingredients and add to batter immediately. Do not refreeze blackberries.

Cooking:

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NSLP Fact Sheets

Name: **BLACKBERRIES, FROZEN**

A 1/4-cup serving of unsweetened blackberries provides:

Nutrition Facts	
Calories	24
Protein	0 g
Carbohydrate	5 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	11 mg
Sodium	0 mg
Dietary Fiber	1 g
Vitamin A	4 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: BLACKBERRIES, MARION PUREE

Category: Fruits and vegetables.

Date: 11/30/98

Description:

Blackberry/Raspberry puree is produced from ripened blackberries/raspberries with a tart flavor and aroma, free from fermentation and any off flavors or odors. The consistency is thick and smooth. The blackberry color is bright reddish purple to dark purple. The raspberry color is bright red to reddish purple. The pH range is 2.9 - 4 depending on the variety.

Pack Size:

Packed in cartons of 6/5.75 pound FDA approved food grade, plastic, frozen food containers.

Yield:

Each food container will provide approximately 5.75 pounds of blackberry puree.

Uses:

Use as a recipe ingredient for bakery products served at breakfast or lunch. May be used in fruit roll-ups or bars; cobblers; pastry fillings; gelatin salads and desserts; and as a flavoring for fruit drinks, pudding, syrup for pancakes and French toast, cream cheese spread, dessert toppings and sauces, salad dressings and yogurt.

Storage:

Store and transport the product at 0°F to -10°F. Proper thawing is the key to product quality. For best results, thaw the product at 40°F to minimize oxidation. Promptly return any unused product to the refrigerator and use within 5 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: BLACKBERRIES, MARION PUREE

A 3.5 ounce serving (100 grams) of raspberry puree provides:

Nutrition Facts	
Calories	40
Protein	1 g
Carbohydrate	8 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	15 mg
Sodium	1 mg
Dietary Fiber	3 g
Vitamin A	68 RE
Vitamin C	4 mg

A 3.5 oz. serving (100 grams) of blackberry puree provides: (Nutrient information was obtained from industry sources. Blackberry puree will be included in the National Nutr Database for Child Nutrition Programs (NND-CNP) at a later.

Nutrition Facts	
Calories	41
Protein	1 g
Carbohydrate	8 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	26 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	8 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: BLACKBERRIES, MARION, FROZEN

Category: Fruits and vegetables.

Date: 12/09/2003

Description:

U.S. Grade B or better blackberries, unsweetened. Either native variety (wild) or cultivated, individually quick frozen (IQF).

Pack Size:

30-pound carton.

Yield:

One pound of thawed marionberries will provide 9 1/4-cup servings.

Uses:

Serve thawed Marion blackberries in fruit cups and salads. Use in recipes for jellied salads, pies, cobblers, pancakes, muffins, quick breads or other baked items.

Storage:

Store Marionberries at 0°F or below in their unopened or resealed packs, off the floor and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration. Store thawed Marionberries covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Drain thawed Marion blackberries before serving. Add berries last to fruit salads and other mixtures to avoid discoloring other fruits. To lighten the color of the berries (to make it appear more red) add an acid such as lemon, grapefruit or orange juice. To avoid streaking of color through batter and dough in baking, coat Marion blackberries with flour or other dry ingredients and add to batter immediately. Do not refreeze berries.

Cooking:

NSLP Fact Sheets

Name: BLACKBERRIES, MARION PUREE, FROZEN

A 1/4-cup serving of unsweetened Marion blackberries provides:

Nutrition Facts	
Calories	15
Protein	0.5 g
Carbohydrate	3 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	7 mg
Sodium	1.9 mg
Dietary Fiber	1 g
Vitamin A	10.2 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: BLUEBERRIES, CULTIVATED, FROZEN

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better blueberries, unsweetened. Either native type (wild) or cultivated type, individually quick frozen (IQF).

Pack Size:

30-pound carton.

Yield:

One pound of thawed blueberries will provide 11.7 1/4-cup servings.

Uses:

Serve thawed blueberries in fruit cups, salads, hot or cold cereals. Use in recipes for jellied salads, pies, cobblers, pancakes, muffins or baked items.

Storage:

Store frozen blueberries at 0°F or below, off the floor and away from walls to allow circulation of cold air.

Temperature changes shorten shelf life and speed deterioration.

Store opened blueberries covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Drain frozen blueberries before serving. Add frozen blueberries last to fruit salads or other mixtures so as not to crush the blueberries or discolor other fruits. To lighten the color of blueberries and blueberry juice (to make it appear more red) add an acid such as lemon, grapefruit or orange juice. To avoid streaking of color through batter and dough in baking, coat frozen blueberries with flour or dry ingredients. Add to batter at once. Do not refreeze blueberries.

Cooking:

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NSLP Fact Sheets

Name: BLUEBERRIES, CULTIVATED, FROZEN

A 1/4-cup serving of unsweetened blueberries provides:

Nutrition Facts	
Calories	20
Protein	0 g
Carbohydrate	4 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.1 mg
Calcium	3 mg
Sodium	0 mg
Dietary Fiber	1 g
Vitamin A	3 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: BLUEBERRIES, DRIED 10

Category: Fruits and vegetables.

Date: 02/18/02

Description:

Dried blueberries with added sweetener (sucrose, corn syrup and/or fructose) to prevent clumping.

Dried blueberries are low in sodium and are a great source of fiber. They contain no cholesterol and are low in fat.

Pack Size:

10-pound containers.

Yield:

One pound of dried blueberries provides 12.4 1/4-cup servings of dried fruit. One 10-pound bag of dried blueberries provides 124 1/4-cup servings, or about 31 cups dried ready-to-serve blueberries.

Uses:

Dried blueberries are ready to bake in breads, muffins, bagels, or trail mix.

Dried blueberries can be reconstituted and served in sauces, toppings, or fruit dishes.

Recipes for baked items may use dried or rehydrated berries as an ingredient.

Dried blueberries are best suited for thick, heavier batters. Do not over-stir, as this may cause the berries to break, resulting in blue batter.

Storage:

Store unopened dried blueberries in a cool, dry place, off the floor.

Temperature changes shorten shelf life and speed deterioration.

After opening, keep bag tightly closed with a plastic tie or rubber band, or transfer contents to a zip-lock bag.

Use rehydrated berries immediately.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: BLUEBERRIES, DRIED 10

Preparation:

Rehydrate dried blueberries by soaking in water until plump, (approximately 2-3 hours or overnight), then incorporate into recipe. Substitute 1 cup of rehydrated blueberries for 1 cup of fresh blueberries.

Cooking:

A 1/4-cup (50g) serving of dried sweetened blueberries provides:

Nutrition Facts	
Calories	160
Protein	0 g
Carbohydrate	39 g
Fat	0.5 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	0 mg
Sodium	10 mg
Dietary Fiber	4 g
Vitamin A	5 RE
Vitamin C	8 mg

NSLP Fact Sheets



Name: BLUEBERRIES, DRIED 25

Category: Fruits and vegetables.

Date: 06/18/02

Description:

Dried blueberries with added sweetener (sucrose, corn syrup and/or fructose) to prevent clumping.

Dried blueberries are low in sodium and are a great source of fiber. They contain no cholesterol and are low in fat.

Pack Size:

25-pound containers.

Yield:

One pound of dried blueberries provides 12.4 1/4-cup servings of dried fruit. One 10-pound bag of dried blueberries provides 124 1/4-cup servings, or about 31 cups dried ready-to-serve blueberries.

Uses:

Dried blueberries are ready to bake in breads, muffins, bagels, or trail mix.

Dried blueberries can be reconstituted and served in sauces, toppings, or fruit dishes.

Recipes for baked items may use dried or rehydrated berries as an ingredient.

Dried blueberries are best suited for thick, heavier batters. Do not over-stir, as this may cause the berries to break, resulting in blue batter.

Storage:

Store unopened dried blueberries in a cool, dry place, off the floor.

Temperature changes shorten shelf life and speed deterioration.

After opening, keep bag tightly closed with a plastic tie or rubber band, or transfer contents to a zip-lock bag.

Use rehydrated berries immediately.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: BLUEBERRIES, DRIED 25

Preparation:

Rehydrate dried blueberries by soaking in water until plump, (approximately 2-3 hours or overnight), then incorporate into recipe. Substitute 1 cup of rehydrated blueberries for 1 cup of fresh blueberries.

Cooking:

A 1/4-cup (50g) serving of dried sweetened blueberries provides:

Nutrition Facts	
Calories	160
Protein	0 g
Carbohydrate	39 g
Fat	0.5 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	0 mg
Sodium	10 mg
Dietary Fiber	4 g
Vitamin A	5 RE
Vitamin C	8 mg

NSLP Fact Sheets



Name: BLUEBERRIES, WILD, FROZEN

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better blueberries, unsweetened. Either native type (wild) or cultivated type, individually quick frozen (IQF).

Pack Size:

30-pound carton.

Yield:

One pound of thawed blueberries will provide 11.7 1/4-cup servings.

Uses:

Serve thawed blueberries in fruit cups, salads, hot or cold cereals. Use in recipes for jellied salads, pies, cobblers, pancakes, muffins or baked items.

Storage:

Store frozen blueberries at 0°F or below, off the floor and away from walls to allow circulation of cold air.

Temperature changes shorten shelf life and speed deterioration.

Store opened blueberries covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Drain frozen blueberries before serving. Add frozen blueberries last to fruit salads or other mixtures so as not to crush the blueberries or discolor other fruits. To lighten the color of blueberries and blueberry juice (to make it appear more red) add an acid such as lemon, grapefruit or orange juice. To avoid streaking of color through batter and dough in baking, coat frozen blueberries with flour or dry ingredients. Add to batter at once. Do not refreeze blueberries.

Cooking:

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NSLP Fact Sheets

Name: BLUEBERRIES, WILD, FROZEN

A 1/4-cup serving of unsweetened blueberries provides:

Nutrition Facts	
Calories	20
Protein	0 g
Carbohydrate	4 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.1 mg
Calcium	3 mg
Sodium	0 mg
Dietary Fiber	1 g
Vitamin A	3 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: CARROTS, CANNED, NO ADDED SALT

Category: Fruits and vegetables.

Date: 08/18/97

Description:

USDA Grade A carrots with no salt added. Carrots are sliced or crinkle-cut and will be less than 1-1/2 inches in diameter.

Pack Size:

6/#10 cans per case.

Yield:

Each #10 can contains approximately 105 ounces of carrots and liquid and approximately 68 ounces of drained carrots. Each can provides about 47.4 1/4-cup servings of carrots and liquid.

Uses:

Heat carrots and serve alone or candied. Glaze in margarine with chopped parsley (Carrots Vichy). Dice or chop carrots and use in stews and soups for flavor. Combine cooked carrots with celery, mushrooms, beans, etc. Cut up with asparagus or onions. Use in bread stuffing with meat, fish or poultry to increase the fiber and vitamin content.

Storage:

Store unopened canned carrots off the floor in a cool dry place. High temperatures reduce storage life.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: **CARROTS, CANNED, NO ADDED SALT**

A 1/2-cup serving of canned carrots, no salt added (solids and liquids) provides:

Nutrition Facts	
Calories	28
Protein	0 g
Carbohydrate	6 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.6 mg
Calcium	38 mg
Sodium	42 mg
Dietary Fiber	2 g
Vitamin A	1189 RE
Vitamin C	2 mg

NSLP Fact Sheets



Name: CARROTS, FROZEN

Category: Fruits and vegetables.

Date: 04/10/98

Description:

U.S. Grade A frozen carrots, sliced or crinkle-cut.

Pack Size:

30-pound carton.

Yield:

One pound of frozen sliced carrots will yield 10.5 1/4-cup servings of heated vegetable.

Uses:

Serve cooked carrots alone or in a variety of main dishes, soups, or salads.

Storage:

Store unopened frozen carrots at 0°F or below, off the floor and away from walls to allow circulation of cold air. Temperature changes shorten life and speed deterioration.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Stock pot or steam-jacketed kettle: Add frozen carrots to boiling water. If desired, add 1 teaspoon seasoning for each 100 servings of vegetable. After water boils again, reduce temperature. Cover and simmer for 5 to 10 minutes. Drain.

Steamer: Place frozen carrots in a single layer in a steamer pan. Steam uncovered for 3 to 5 minutes. Drain. If desired, sprinkle 1 teaspoon of seasoning over each 100 servings of vegetable and stir to combine. Cook frozen vegetables only until tender but crisp; they may continue to cook when held on a hot steam table or in a holding cabinet. Carrots will become overcooked if held too long. Schedule cooking of carrots so they will be served soon after cooking. Most frozen vegetables can be cooked without thawing.

Cooking:

NSLP Fact Sheets

Name: **CARROTS, FROZEN**

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A 1/2-cup serving of frozen carrot slices, heated without salt, provides:

Nutrition Facts	
Calories	26
Protein	0 g
Carbohydrate	6 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	20 mg
Sodium	43 mg
Dietary Fiber	2 g
Vitamin A	1292 RE
Vitamin C	2 mg

NSLP Fact Sheets



Name: CATFISH, NUGGETS, BREADED, PARTIALLY-FRIED, FRESHWATER, FROZEN

Category: Meats and meat alternates.

Date: 07/10/02

Description:

Frozen, breaded, partially-fried, freshwater catfish nuggets. The portion size provides at least 2-ounce meat equivalent for the Child Nutrition Program requirements. Monosodium glutamate(MSG) is not allowed in this product.

Pack Size:

A 40-pound box of catfish contains four (4) 10-pound bags.

Yield:

A 40-pound box yields approximately 639 one-ounce nuggets which equals approximately 159 servings (1 serving is estimated as 4 nuggets weighing 1-ounce each as purchased).

One 10-pound bag provides approximately 39 servings (1 serving estimated as 4 nuggets weighing 1-ounce each as purchased).

Uses:

Catfish nuggets may be served as a meat exchange and served with tartar sauce and/or cocktail sauce. They may also be served on a hoagie bun as a sandwich.

Storage:

Store catfish nuggets frozen in the freezer at 0°F or below. Keep product frozen until use.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Remove catfish nuggets from the carton and place frozen product on ungreased cookie sheet.

Cooking:

Preheat oven to 400°F. Follow instructions on package label. If instructions are not available, use the following:

Bake in conventional oven at 400°F for 8 or 9 minutes until an internal

NSLP Fact Sheets

Name: CATFISH, NUGGETS, BREADED, PARTIALLY-FRIED, FRESHWATER, FROZEN

temperature of 155°F is reached or until fish flakes easily with a fork.

Bake in a convection oven at 400°F for 6 1/2 or 7 1/2 minutes until an internal temperature of 155°F is reached or until fish flakes easily with a fork.

A serving of 4 catfish nuggets (1-ounce each) provides:

Nutrition Facts	
Calories	260
Protein	20 g
Carbohydrate	9 g
Fat	15 g
Saturated Fat	3.7 g
Cholesterol	90 mg
Iron	1.6 mg
Calcium	49 mg
Sodium	320 mg
Dietary Fiber	.7 g
Vitamin A	9.1 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CATFISH STRIPS, BREADED, PARTIALLY-FRIED, FROZEN

Category: Meats and meat alternates.

Date: 10/16/02

Description:

Catfish strips are breaded fillets, par-fried (partially fried), frozen and ready-to-cook. The catfish strip fillets vary in size and average approximately 1.2 ounces each.

Pack Size:

A 40-pound carton of frozen catfish strip fillets contains 4/10# packages.

Yield:

One 10-pound bag provides approximately 133 strips (fillets), which is approximately 44 servings (3 strips/servings) per bag. One 40-pound case provides approximately 532 strips (fillets), which is approximately 176 servings (3 strips/servings) per bag. Three (3) strips provide the 2 ounce meat requirement for Child Nutrition (CN) programs.

Uses:

Catfish strips may be serve as an entrée with tartar sauce, cocktail sauce, or Tabasco sauce. They may also be served on a hoagie bun as a sandwich.

Catfish strips are great as appetizers.

Serve on top of a salad or make a catfish fajita by serving it in a tortilla.

Storage:

Follow "best if used by" date on the package for best quality. Store catfish strips in the freezer at 0°F or below. Keep frozen until ready to use.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Preheat oven to 400°F. Remove strips from container and place frozen product on ungreased cookie sheet.

Cooking:

NSLP Fact Sheets

Name: CATFISH STRIPS, BREADED, PARTIALLY-FRIED, FROZEN

Cook strips for 8-9 minutes or until flaky. Use a meat thermometer to ensure that a safe internal temperature of 155°F has been reached.

A 3-ounce (85g) serving (about 3 strips) of cooked catfish strips provides:

Nutrition Facts	
Calories	200
Protein	15 g
Carbohydrate	7 g
Fat	11.0 g
Saturated Fat	3.0 g
Cholesterol	70 mg
Iron	1.0 mg
Calcium	40 mg
Sodium	240 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, AMERICAN, PASTURIZED, PROCESS, BULK

Category: Meats and meat alternates.

Date: 11/30/98

Description:

Pasteurized process American cheese is a blend of fresh and aged natural cheese (such as cheddar, colby, etc.) that has been melted, pasteurized and mixed with an emulsifier according to FDA's Standard of Identity.

Pack Size:

40-pound bulk for processing.

Yield:

One pound of cheese yields 16 1-ounce servings.

Uses:

Serve as is with sandwiches, fruit, in cooked dishes such as sauces, casseroles or breads, and as a garnish for salads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40°F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers.

If the original wrap is removed, re-wrap cheese tightly with plastic film wrap without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic wrap after each time opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Process cheeses can be frozen; however, freezing is not recommended, and there will be changes in body and texture due to crystallization of moisture during freezing. For this reason, previously frozen cheese is best used crumbled or shredded.

Thaw cheese slowly in the refrigerator in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Completely temper the entire loaf of cheese to room temperature before melting. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: CHEESE, AMERICAN, PASTURIZED, PROCESS, BULK

Preparation:

Pasteurized process cheese is milder in flavor and softer in body than the natural cheese from which it was made and has good slicing and melting properties. Loaves of cheese can be easily sliced with a clean meat slicer or wire cutter. Process cheese is marginal for shredding, and is not recommended for grinding or grating. Cheese shreds more easily immediately after being removed from refrigeration. Previously frozen process cheese is best used crumbled or shredded. Cook dishes containing cheese at low temperatures since cheese toughens and gets stringy at high temperatures.

Cooking:

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One ounce of pasteurized process American cheese provides:

Nutrition Facts	
Calories	106
Protein	6 g
Carbohydrate	0 g
Fat	8.9 g
Saturated Fat	5.6 g
Cholesterol	27 mg
Iron	0.1 mg
Calcium	175 mg
Sodium	406 mg
Dietary Fiber	0 g
Vitamin A	82 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, AMERICAN, PASTEURIZED PROCESS, LOAVES

Category: Meats and meat alternates.

Date: 11/30/98

Description:

Pasteurized process American cheese is a blend of fresh and aged natural cheese (such as cheddar, colby, etc.) that has been melted, pasteurized and mixed with an emulsifier according to FDA's Standard of Identity.

Pack Size:

6/5-pound loaves.

Yield:

One pound of cheese yields 16 1-ounce servings.

Uses:

Serve as is with sandwiches, fruit, in cooked dishes such as sauces, casseroles or breads, and as a garnish for salads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40°F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers.

If the original wrap is removed, re-wrap cheese tightly with plastic film wrap without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic wrap after each time opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Process cheeses can be frozen; however, freezing is not recommended, and there will be changes in body and texture due to crystallization of moisture during freezing. For this reason, previously frozen cheese is best used crumbled or shredded.

Thaw cheese slowly in the refrigerator in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Completely temper the entire loaf of cheese to room temperature before melting. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: CHEESE, AMERICAN, PASTEURIZED, PROCESS LOAVES

Preparation:

Pasteurized process cheese is milder in flavor and softer in body than the natural cheese from which it was made and has good slicing and melting properties. Loaves of cheese can be easily sliced with a clean meat slicer or wire cutter. Process cheese is marginal for shredding, and is not recommended for grinding or grating. Cheese shreds more easily immediately after being removed from refrigeration. Previously frozen process cheese is best used crumbled or shredded. Cook dishes containing cheese at low temperatures since cheese toughens and gets stringy at high temperatures.

Cooking:

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One ounce of pasteurized process American cheese provides:

Nutrition Facts	
Calories	106
Protein	6 g
Carbohydrate	0 g
Fat	8.9 g
Saturated Fat	5.6 g
Cholesterol	27 mg
Iron	0.1 mg
Calcium	175 mg
Sodium	406 mg
Dietary Fiber	0 g
Vitamin A	82 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, AMERICAN, PASTEURIZED, PROCESS, SLICED, WHITE AND YELLOW

Category: Meats and meat alternates.

Date: 11/08/01

Description:

Pasteurized process American cheese is a blend of fresh and aged natural cheese (such as cheddar, colby, etc.) that has been melted, pasteurized and mixed with an emulsifier according to FDA's Standard of Identity.

Pack Size:

6/5-pound white sliced loaves (B066) and yellow sliced loaves (B065).

Yield:

One pound of cheese yields 32 1/2-ounce slices.

Uses:

Serve as is with sandwiches, with fruit, or as a garnish for salads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40° F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers.

If the original wrap is removed, re-wrap cheese tightly with plastic film wrap without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic wrap after each time opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Process cheeses can be frozen; however, freezing is not recommended, and there will be changes in body and texture due to crystallization of moisture during freezing. For this reason, previously frozen cheese is best used crumbled.

Thaw frozen cheese slowly in the refrigerator in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: CHEESE, AMERICAN, PASTEURIZED, PROCESS, SLICED, WHITE AND YELLOW

Preparation:

Pasteurized process cheese is milder in flavor and softer in body than the natural cheese from which it was made and has good melting properties.

Cooking:

Cook dishes containing cheese at low temperatures; high temperatures toughens cheese and makes it stringy.

One ounce of pasteurized process American cheese provides:

Nutrition Facts	
Calories	106
Protein	6 g
Carbohydrate	0 g
Fat	8.9 g
Saturated Fat	5.6 g
Cholesterol	27 mg
Iron	0.1 mg
Calcium	175 mg
Sodium	406 mg
Dietary Fiber	0 g
Vitamin A	82 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, BARREL 500

Category: Meats and meat alternates.

Date: 11/30/98

Description:

Cheddar cheese is a firm-textured, semi-hard, cheese made from cow's milk. It is a natural cheese, which means that it is prepared and allowed to age or "ripen" to develop the flavor. The flavor can be mild, medium or sharp, depending on the amount of time it is allowed to age. The longer cheddar is aged, the more crumbly it becomes and the better it is for cooking because it does not become stringy when heated. It may be shredded.

Pack Size:

500-pound barrel.

Yield:

One pound of cheese yields 16 1-ounce servings.

Uses:

Serve cheddar cheese as is with fruit, in sandwiches and as a garnish for salads or other foods; or use in cooked dishes such as sauces, combination dishes or breads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40°F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers. If the original wrap is removed, re-wrap cheese tightly with plastic film wrap without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic wrap after each time it is opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Cheddar cheese can be frozen. If necessary to freeze, cut the cheese into individual loaves in order to freeze quickly. There will be changes in body and texture due to moisture crystallization during freezing. For this reason, previously frozen cheese is best used crumbled or shredded.

Thaw frozen cheese in the refrigerator for 72 hours at 35°F in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA

NSLP Fact Sheets

Name: CHEESE, BARREL 500

commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To cut cheese, let it warm to room temperature for at least 24 to 36 hours, depending on the size of the block. Permit air to circulate around all sides of each box. Cheese at 70°F to 80°F is ready to cut. To lessen crumbling, cut 40-pound blocks into smaller blocks with a wire cutter instead of a knife. Previously frozen cheese should only be shredded or crumbled. Cook all dishes containing cheese at low temperatures since cheese toughens and becomes rubbery and stringy at high temperatures. When used for garnish or flavor, add cheese just before food is removed from the heat.

Cooking:

One ounce of cheddar cheese provides:

Nutrition Facts	
Calories	114
Protein	7 g
Carbohydrate	0 g
Fat	9.4 g
Saturated Fat	6.0 g
Cholesterol	30 mg
Iron	0.2 mg
Calcium	204 mg
Sodium	176 mg
Dietary Fiber	0 g
Vitamin A	85 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, BLEND, AMERICAN & SKIM MILK, SLICED, WHITE

Category: Meats and meat alternates.

Date: 02/24/00

Description:

A pasteurized process blend of natural cheeses. The product can be used as a substitute for pasteurized process cheese and offers a significant reduction in fat when compared to pasteurized process cheese. Sliced Yellow (B133);

Pack Size:

6/5-pound packages of sliced cheese per carton.

Yield:

One pound of cheese blend provides 16 servings of 1 ounce each. One pound of sliced cheese provides 32 1/2-ounce slices.

Uses:

Serve as you would pasteurized process cheese: as is with sandwiches, with fruit, in cooked dishes such as sauces, casseroles or breads, and as a garnish for salads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40°F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers. If the original wrap is removed, re-wrap cheese tightly with plastic film without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic film after each time opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Process cheeses can be frozen; however, freezing is not recommended, and there will be changes in body and texture due to crystallization of moisture during freezing. For this reason, previously frozen cheese is best used crumbled or shredded.

Thaw cheese slowly in the refrigerator in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Completely temper the entire loaf of cheese to room temperature before melting. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: CHEESE, BLEND, AMERICAN & SKIM MILK,
SLICED, WHITE

Preparation:

Pasteurized process cheese is milder in flavor and softer in body than the natural cheese from which it was made and has good slicing and melting properties. Loaves of cheese can be easily sliced with a clean meat slicer or wire cutter. Process cheese is marginal for shredding, and is not recommended for grinding or grating. Cheese shreds more easily immediately after being removed from refrigeration. Previously frozen process cheese is best used crumbled or shredded. Cook dishes containing cheese at low temperatures since cheese toughens and gets stringy at high temperatures.

Cooking:

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A 2-ounce serving of a Blend of American Cheeses and Skim Milk Cheeses provides:

Nutrition Facts	
Calories	140
Protein	14 g
Carbohydrate	4 g
Fat	8.0 g
Saturated Fat	6.0 g
Cholesterol	30 mg
Iron	0.0 mg
Calcium	400 mg
Sodium	820 mg
Dietary Fiber	0 g
Vitamin A	300 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, BLEND, AMERICAN & SKIM MILK, SLICED, YELLOW

Category: Meats and meat alternates.

Date: 02/24/00

Description:

A pasteurized process blend of natural cheeses. The product can be used as a substitute for pasteurized process cheese and offers a significant reduction in fat when compared to pasteurized process cheese. Sliced Yellow (B133);

Pack Size:

6/5-pound packages of sliced cheese per carton.

Yield:

One pound of cheese blend provides 16 servings of 1 ounce each. One pound of sliced cheese provides 32 1/2-ounce slices.

Uses:

Serve as you would pasteurized process cheese: as is with sandwiches, with fruit, in cooked dishes such as sauces, casseroles or breads, and as a garnish for salads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40°F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers. If the original wrap is removed, re-wrap cheese tightly with plastic film without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic film after each time opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Process cheeses can be frozen; however, freezing is not recommended, and there will be changes in body and texture due to crystallization of moisture during freezing. For this reason, previously frozen cheese is best used crumbled or shredded.

Thaw cheese slowly in the refrigerator in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Completely temper the entire loaf of cheese to room temperature before melting. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: CHEESE, BLEND OF AMERICAN & SKIM MILK,
SLICED, YELLOW

Preparation:

Pasteurized process cheese is milder in flavor and softer in body than the natural cheese from which it was made and has good slicing and melting properties. Loaves of cheese can be easily sliced with a clean meat slicer or wire cutter. Process cheese is marginal for shredding, and is not recommended for grinding or grating. Cheese shreds more easily immediately after being removed from refrigeration. Previously frozen process cheese is best used crumbled or shredded. Cook dishes containing cheese at low temperatures since cheese toughens and gets stringy at high temperatures.

Cooking:

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A 2-ounce serving of a Blend of American Cheeses and Skim Milk Cheeses provides:

Nutrition Facts	
Calories	140
Protein	14 g
Carbohydrate	4 g
Fat	8.0 g
Saturated Fat	6.0 g
Cholesterol	30 mg
Iron	0.0 mg
Calcium	400 mg
Sodium	820 mg
Dietary Fiber	0 g
Vitamin A	300 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, CHEDDAR (WHITE OR YELLOW)

Category: Meats and meat alternates.

Date: 11/30/98

Description:

Cheddar cheese is a firm-textured, semi-hard, white or yellow cheese made from cow's milk. It is a natural cheese, which means that it is prepared and allowed to age or "ripen" to develop the flavor. The flavor can be mild, medium or sharp, depending on the amount of time it is allowed to age. The longer cheddar is aged, the more crumbly it becomes and the better it is for cooking because it does not become stringy when heated. It may be shredded.

Pack Size:

4/10-pound loaves.

Yield:

One pound of cheese yields 16 1-ounce servings.

Uses:

Serve cheddar cheese as is with fruit, in sandwiches and as a garnish for salads or other foods; or use in cooked dishes such as sauces, combination dishes or breads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40°F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers. If the original wrap is removed, re-wrap cheese tightly with plastic film wrap without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic wrap after each time it is opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Cheddar cheese can be frozen. If necessary to freeze, cut the cheese into individual loaves in order to freeze quickly. There will be changes in body and texture due to moisture crystallization during freezing. For this reason, previously frozen cheese is best used crumbled or shredded.

Thaw frozen cheese in the refrigerator for 72 hours at 35°F in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA

NSLP Fact Sheets

Name: CHEESE, CHEDDAR (WHITE OR YELLOW)

commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To cut cheese, let it warm to room temperature for at least 24 to 36 hours, depending on the size of the block. Permit air to circulate around all sides of each box. Cheese at 70°F to 80°F is ready to cut. To lessen crumbling, cut 40-pound blocks into smaller blocks with a wire cutter instead of a knife. Previously frozen cheese should only be shredded or crumbled. Cook all dishes containing cheese at low temperatures since cheese toughens and becomes rubbery and stringy at high temperatures. When used for garnish or flavor, add cheese just before food is removed from the heat.

Cooking:

One ounce of cheddar cheese provides:

Nutrition Facts	
Calories	114
Protein	7 g
Carbohydrate	0 g
Fat	9.4 g
Saturated Fat	6.0 g
Cholesterol	30 mg
Iron	0.2 mg
Calcium	204 mg
Sodium	176 mg
Dietary Fiber	0 g
Vitamin A	85 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, CHEDDAR, REDUCED FAT, SHREDDED

Category: Meats and meat alternates.

Date: 02/24/00

Description:

Reduced fat cheddar cheese is a firm-textured, semi-hard, white or yellow cheese made from cow's milk. Reduced fat cheddar cheese should contain between 1/4 to 1/3 less fat than traditional cheddar cheese, and it may be shredded.

Pack Size:

6/5 pound pouches, white (B028) and yellow (B027).

Yield:

One pound of shredded reduced fat cheddar cheese yields 16 1-ounce servings.

Uses:

Serve reduced fat cheddar cheese as a garnish for salads or other foods; or use in cooked dishes such as sauces, combination dishes or breads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40° F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers.

If the original wrap is removed, re-wrap cheese tightly with plastic film without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic wrap after each time it is opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Cheddar cheese can be frozen. There will be changes in body and texture due to moisture crystallization during freezing.

Thaw frozen cheese in the refrigerator to reduce moisture loss for 72 hours at 35°F in its original wrapper. The slower the cheese is thawed, the better. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: CHEESE, CHEDDAR, REDUCED FAT, SHREDDED

Preparation:

Previously frozen cheese should only be shredded or crumbled. Cook all dishes containing cheese at low temperatures since cheese toughens and becomes rubbery and stringy at high temperatures. When used for garnish or flavor, add cheese just before food is removed from the heat.

Cooking:

A 1-ounce serving of reduced fat cheddar cheese provides:

Nutrition Facts	
Calories	80
Protein	7 g
Carbohydrate	0 g
Fat	5.2 g
Saturated Fat	2.9 g
Cholesterol	15 mg
Iron	0.04 mg
Calcium	257 mg
Sodium	206 mg
Dietary Fiber	0 g
Vitamin A	204 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, CHEDDAR, REDUCED FAT, YELLOW

Category: Meats and meat alternates.

Date: 11/30/98

Description:

Reduced fat cheddar cheese is a firm-textured, semi-hard, white or yellow cheese made from cow's milk. Reduced fat cheddar cheese should contain between 1/4 to 1/3 less fat than traditional cheddar cheese, and it may be shredded.

Pack Size:

4/10-pound loaves.

Yield:

One pound of reduced fat cheddar cheese yields 16 1-ounce servings.

Uses:

Serve reduced fat cheddar cheese as is with fruit, in sandwiches, as a garnish for salads or other foods; or use in cooked dishes such as sauces, combination dishes or breads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40°F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers. If the original wrap is removed, re-wrap cheese tightly with plastic film wrap without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic wrap after each time opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Cheddar cheeses can be frozen. If necessary to freeze, cut the cheese into individual loaves in order to freeze quickly. There will be changes in body and texture due to moisture crystallization during freezing. For this reason, previously frozen cheese is best used crumbled or shredded.

Thaw frozen cheese in the refrigerator for 72 hours at 35°F in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: CHEESE, CHEDDAR, REDUCED FAT, YELLOW

Preparation:

To cut cheese, let it warm to room temperature for at least 24 to 36 hours, depending on the size of the block. Permit air to circulate around all sides of each box. Cheese at 70°F to 80°F is ready to cut. To lessen crumbling, cut 40-pound blocks into smaller blocks with a wire cutter instead of a knife.

Previously frozen cheese should only be shredded or crumbled. Cook all dishes containing cheese at low temperatures since cheese toughens and becomes rubbery and stringy at high temperatures. When used for garnish or flavor, add cheese just before food is removed from the heat.

Cooking:

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A one ounce serving of reduced fat cheddar cheese provides:

Nutrition Facts	
Calories	80
Protein	7 g
Carbohydrate	0 g
Fat	5.2 g
Saturated Fat	2.9 g
Cholesterol	15 mg
Iron	0.04 mg
Calcium	257 mg
Sodium	206 mg
Dietary Fiber	0 g
Vitamin A	204 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, CHEDDAR, SHREDDED (WHITE OR YELLOW)

Category: Meats and meat alternates.

Date: 11/30/98

Description:

Cheddar cheese is a firm-textured, semi-hard, white or yellow cheese made from cow's milk. It is a natural cheese, which means that it is prepared and allowed to age or "ripen" to develop the flavor. The flavor can be mild, medium or sharp, depending on the amount of time it is allowed to age. The longer cheddar is aged, the more crumbly it becomes and the better it is for cooking because it does not become stringy when heated. It may be shredded.

Pack Size:

6/5-pound pouches, shredded.

Yield:

One pound of cheese yields 16 1-ounce servings.

Uses:

Serve cheddar cheese as is with fruit, in sandwiches and as a garnish for salads or other foods; or use in cooked dishes such as sauces, combination dishes or breads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40°F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers. If the original wrap is removed, re-wrap cheese tightly with plastic film wrap without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic wrap after each time it is opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Cheddar cheese can be frozen. If necessary to freeze, cut the cheese into individual loaves in order to freeze quickly. There will be changes in body and texture due to moisture crystallization during freezing. For this reason, previously frozen cheese is best used crumbled or shredded.

Thaw frozen cheese in the refrigerator for 72 hours at 35°F in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA

NSLP Fact Sheets

Name: CHEESE, CHEDDAR, SHREDDED (WHITE OR YELLOW)

commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To cut cheese, let it warm to room temperature for at least 24 to 36 hours, depending on the size of the block. Permit air to circulate around all sides of each box. Cheese at 70°F to 80°F is ready to cut. To lessen crumbling, cut 40-pound blocks into smaller blocks with a wire cutter instead of a knife. Previously frozen cheese should only be shredded or crumbled. Cook all dishes containing cheese at low temperatures since cheese toughens and becomes rubbery and stringy at high temperatures. When used for garnish or flavor, add cheese just before food is removed from the heat.

Cooking:

One ounce of cheddar cheese provides:

Nutrition Facts	
Calories	114
Protein	7 g
Carbohydrate	0 g
Fat	9.4 g
Saturated Fat	6.0 g
Cholesterol	30 mg
Iron	0.2 mg
Calcium	204 mg
Sodium	176 mg
Dietary Fiber	0 g
Vitamin A	85 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, CHEDDAR, WHITE, BLOCK

Category: Meats and meat alternates.

Date: 11/30/98

Description:

Cheddar cheese is a firm-textured, semi-hard, white or yellow cheese made from cow's milk. It is a natural cheese, which means that it is prepared and allowed to age or "ripen" to develop the flavor. The flavor can be mild, medium or sharp, depending on the amount of time it is allowed to age. The longer cheddar is aged, the more crumbly it becomes and the better it is for cooking because it does not become stringy when heated. It may be shredded.

Pack Size:

40-pound block.

Yield:

One pound of cheese yields 16 1-ounce servings.

Uses:

Serve cheddar cheese as is with fruit, in sandwiches and as a garnish for salads or other foods; or use in cooked dishes such as sauces, combination dishes or breads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40°F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers. If the original wrap is removed, re-wrap cheese tightly with plastic film wrap without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic wrap after each time it is opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Cheddar cheese can be frozen. If necessary to freeze, cut the cheese into individual loaves in order to freeze quickly. There will be changes in body and texture due to moisture crystallization during freezing. For this reason, previously frozen cheese is best used crumbled or shredded.

Thaw frozen cheese in the refrigerator for 72 hours at 35°F in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA

NSLP Fact Sheets

Name: CHEESE, CHEDDAR, WHITE, BLOCK

commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To cut cheese, let it warm to room temperature for at least 24 to 36 hours, depending on the size of the block. Permit air to circulate around all sides of each box. Cheese at 70°F to 80°F is ready to cut. To lessen crumbling, cut 40-pound blocks into smaller blocks with a wire cutter instead of a knife. Previously frozen cheese should only be shredded or crumbled. Cook all dishes containing cheese at low temperatures since cheese toughens and becomes rubbery and stringy at high temperatures. When used for garnish or flavor, add cheese just before food is removed from the heat.

Cooking:

One ounce of cheddar cheese provides:

Nutrition Facts	
Calories	114
Protein	7 g
Carbohydrate	0 g
Fat	9.4 g
Saturated Fat	6.0 g
Cholesterol	30 mg
Iron	0.2 mg
Calcium	204 mg
Sodium	176 mg
Dietary Fiber	0 g
Vitamin A	85 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, CHEDDAR, YELLOW, BLOCK

Category: Meats and meat alternates.

Date: 11/30/98

Description:

Cheddar cheese is a firm-textured, semi-hard, white or yellow cheese made from cow's milk. It is a natural cheese, which means that it is prepared and allowed to age or "ripen" to develop the flavor. The flavor can be mild, medium or sharp, depending on the amount of time it is allowed to age. The longer cheddar is aged, the more crumbly it becomes and the better it is for cooking because it does not become stringy when heated. It may be shredded.

Pack Size:

40-pound block.

Yield:

One pound of cheese yields 16 1-ounce servings.

Uses:

Serve cheddar cheese as is with fruit, in sandwiches and as a garnish for salads or other foods; or use in cooked dishes such as sauces, combination dishes or breads.

Storage:

Refrigerate cheese in the original container until ready to use, at a temperature between 30°F and 40°F. Store cheese out of the airflow in the cooler so it doesn't pick up off-flavor air spores common in all coolers. If the original wrap is removed, re-wrap cheese tightly with plastic film wrap without air pockets. Once cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. It will keep better if re-wrapped with new plastic wrap after each time it is opened. To be extra cautious, double-wrap the cheese or place it back in its original container or a sealed container, if possible.

Cheddar cheese can be frozen. If necessary to freeze, cut the cheese into individual loaves in order to freeze quickly. There will be changes in body and texture due to moisture crystallization during freezing. For this reason, previously frozen cheese is best used crumbled or shredded.

Thaw frozen cheese in the refrigerator for 72 hours at 35°F in its original wrapper so it won't lose moisture. The slower the cheese is thawed, the better. Daily usage should be planned to have the correct quantity of cheese in the thawing process.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA

NSLP Fact Sheets

Name: CHEESE, CHEDDAR, YELLOW, BLOCK

commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To cut cheese, let it warm to room temperature for at least 24 to 36 hours, depending on the size of the block. Permit air to circulate around all sides of each box. Cheese at 70°F to 80°F is ready to cut. To lessen crumbling, cut 40-pound blocks into smaller blocks with a wire cutter instead of a knife. Previously frozen cheese should only be shredded or crumbled. Cook all dishes containing cheese at low temperatures since cheese toughens and becomes rubbery and stringy at high temperatures. When used for garnish or flavor, add cheese just before food is removed from the heat.

Cooking:

One ounce of cheddar cheese provides:

Nutrition Facts	
Calories	114
Protein	7 g
Carbohydrate	0 g
Fat	9.4 g
Saturated Fat	6.0 g
Cholesterol	30 mg
Iron	0.2 mg
Calcium	204 mg
Sodium	176 mg
Dietary Fiber	0 g
Vitamin A	85 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, MOZZARELLA, LITE, FROZEN

Category: Meats and meat alternates.

Date: 10/13/00

Description:

Lite mozzarella cheese is made from cows' milk and other ingredients such as enzymes and salt. It contains less fat than regular mozzarella cheese, with a maximum of 10.8% milkfat. Lite mozzarella cheese is an excellent source of calcium and contributor of protein, Vitamin A, and phosphorus to the diet. The cheese should exhibit a smooth pliable body and shredded cheese should be free flowing, not matted or with excessive fines.

Pack Size:

8/6-pound loaves.

Yield:

One pound of lite mozzarella cheese yields 16 1-ounce servings.

Uses:

Lite mozzarella cheese may be eaten as is with fruit, in sandwiches or in cooked dishes such as lasagna and pizza. It may also be used as a garnish for salads or other foods.

Storage:

Because of mold considerations, store mozzarella frozen in its original container at 0°F or lower until needed. If the original wrap is removed, re-wrap cheese tightly with plastic film without air pockets. Once mozzarella cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. Store the cheese out of the airflow in the cooler so it doesn't pick up any off-flavor air spores that are common in all coolers. The cheese will keep better if it is re-wrapped with new plastic wrap each time opened. If the cheese will be kept more than a week after opening, double-wrap it. To be extra-cautious, place the wrapped cheese back in its original container or some type of sealed container, if possible.

Thaw frozen lite mozzarella in the refrigerator in its original wrapper so it won't lose moisture. Thaw only under refrigeration for 72 hours at 35°F (best) to 45°F (maximum). The slower the cheese is thawed, the better. Plan your daily usage to have the correct quantity of cheese in the thawing process. Keep 2-3 days' usage thawed so you will not have to use frozen product. Always tightly re-wrap any unused portions of thawed cheese to prevent air pockets and dryness, and return the cheese to its original box or some type of sealed container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

NSLP Fact Sheets

Name: CHEESE, MOZZARELLA, LITE, FROZEN

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To achieve the best results in melting this product as a topping, it must first be completely thawed. It is recommended that thawed cheese be heated for 10 minutes at a temperature of 450°F in a preheated oven. Heating the product at a higher temperature and/or for a longer period of time may cause the cheese to scorch and brown excessively. If using this product for pizza, it is also beneficial to place any additional toppings over the pizza, rather than placing cheese over the toppings. Check the cheese during use (i.e., at the beginning of the pizza-making process) and if it feels very wet, the product is not completely thawed and must be put back under refrigeration and allowed to complete the thawing process. Use a rotation system (first thawed-first used) to ensure that the cheese stays fresh.

Cooking:

A 1-ounce serving of lite mozzarella cheese provides:

Nutrition Facts	
Calories	59
Protein	8 g
Carbohydrate	1 g
Fat	2.5 g
Saturated Fat	2.4 g
Cholesterol	9 mg
Iron	0.1 mg
Calcium	211 mg
Sodium	192 mg
Dietary Fiber	1 g
Vitamin A	24 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, MOZZARELLA, LITE, SHREDDED,

Category: Meats and meat alternates.

Date: 10/13/00

Description:

Lite mozzarella cheese is made from cows' milk and other ingredients such as enzymes and salt. It contains less fat than regular mozzarella cheese, with a maximum of 10.8% milkfat. Lite mozzarella cheese is an excellent source of calcium and contributor of protein, Vitamin A, and phosphorus to the diet. The cheese should exhibit a smooth pliable body and shredded cheese should be free flowing, not matted or with excessive fines.

Pack Size:

30-pound box, shredded.

Yield:

One pound of lite mozzarella cheese yields 16 1-ounce servings.

Uses:

Lite mozzarella cheese may be eaten as is with fruit, in sandwiches or in cooked dishes such as lasagna and pizza. It may also be used as a garnish for salads or other foods.

Storage:

Because of mold considerations, store mozzarella frozen in its original container at 0°F or lower until needed. If the original wrap is removed, re-wrap cheese tightly with plastic film without air pockets. Once mozzarella cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. Store the cheese out of the airflow in the cooler so it doesn't pick up any off-flavor air spores that are common in all coolers. The cheese will keep better if it is re-wrapped with new plastic wrap each time opened. If the cheese will be kept more than a week after opening, double-wrap it. To be extra-cautious, place the wrapped cheese back in its original container or some type of sealed container, if possible.

Thaw frozen lite mozzarella in the refrigerator in its original wrapper so it won't lose moisture. Thaw only under refrigeration for 72 hours at 35°F (best) to 45°F (maximum). The slower the cheese is thawed, the better. Plan your daily usage to have the correct quantity of cheese in the thawing process. Keep 2-3 days' usage thawed so you will not have to use frozen product. Always tightly re-wrap any unused portions of thawed cheese to prevent air pockets and dryness, and return the cheese to its original box or some type of sealed container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

NSLP Fact Sheets

Name: CHEESE, MOZZARELLA, LITE, SHREDDED,

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To achieve the best results in melting this product as a topping, it must first be completely thawed. It is recommended that thawed cheese be heated for 10 minutes at a temperature of 450°F in a preheated oven. Heating the product at a higher temperature and/or for a longer period of time may cause the cheese to scorch and brown excessively. If using this product for pizza, it is also beneficial to place any additional toppings over the pizza, rather than placing cheese over the toppings. Check the cheese during use (i.e., at the beginning of the pizza-making process) and if it feels very wet, the product is not completely thawed and must be put back under refrigeration and allowed to complete the thawing process. Use a rotation system (first thawed-first used) to ensure that the cheese stays fresh.

Cooking:

A 1-ounce serving of lite mozzarella cheese provides:

Nutrition Facts	
Calories	59
Protein	8 g
Carbohydrate	1 g
Fat	2.5 g
Saturated Fat	2.4 g
Cholesterol	9 mg
Iron	0.1 mg
Calcium	211 mg
Sodium	192 mg
Dietary Fiber	1 g
Vitamin A	24 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, MOZZARELLA, LMPS, FROZEN

Category: Meats and meat alternates.

Date: 10/13/00

Description:

Low moisture, part skim mozzarella cheese is made from cows' milk and other ingredients such as enzymes and salt. It contains less than 45% milkfat. Mozzarella has a mild, milky taste and is more of a cooking cheese due to its good binding properties, moist texture, and ability to melt. Mozzarella cheese is an excellent source of calcium and contributor of protein, Vitamin A, and phosphorus to the diet.

Pack Size:

8/6-pound loaves.

Yield:

One pound of cheese yields 16 1-ounce servings.

Uses:

Mozzarella cheese may be eaten as is with fruit, in sandwiches or in cooked dishes such as lasagna and pizza. It may be used as a garnish for salads or other foods.

Storage:

Because of mold considerations, store mozzarella frozen in its original container at 0°F or lower until needed. Fresh unfrozen mozzarella should be used immediately upon arrival. If the original wrap is removed, re-wrap cheese tightly with plastic film without air pockets. Once mozzarella cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. Store the cheese out of the airflow in the cooler so it doesn't pick up any off-flavor air spores that are common in all coolers. The cheese will keep better if it is re-wrapped with new plastic wrap each time opened for serving. If you are going to keep the cheese more than a week after opening, double-wrap it. To be extra-cautious, place the wrapped cheese back in its original container or some type of sealed container, if possible. Mozzarella can be received frozen or unfrozen. If necessary to freeze, cut the cheese into individual loaves in order to freeze quickly. There will be changes in body and texture due to the moisture crystallization during freezing. For this reason, thawed mozzarella is best used crumbled or shredded. Thaw frozen mozzarella in the refrigerator in its original wrapper so it won't lose moisture. Thaw only under refrigeration for 72 hours at 35°F (best) to 45°F (maximum). The slower the cheese is thawed, the better. Plan your daily usage to have the correct quantity of cheese in the thawing process. Keep 2-3 days' usage thawed so you will not have to use frozen product. Always tightly re-wrap any unused portions of thawed cheese to prevent air pockets and dryness, and return the cheese to its original box or some type of sealed container.

NSLP Fact Sheets

Name: CHEESE, MOZZARELLA, LMPS, FROZEN

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Loaves of cheese can be easily sliced with a meat slicer or wire cutter. Cheese shreds more easily immediately after being removed from refrigeration. Dishes containing cheese should be heated at low temperatures since cheese toughens and gets stringy at high temperatures. Check the cheese during use (i.e., at the beginning of the pizza-making process) and if it feels very wet, the product is not completely thawed and must be put back under refrigeration and allowed to complete the thawing process. Use a rotation system (first thawed-first used) to ensure that the cheese stays fresh.

Cooking:

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A 1-ounce serving of mozzarella cheese, low-moisture and part-skim, provides:

Nutrition Facts	
Calories	79
Protein	7 g
Carbohydrate	0 g
Fat	4.8 g
Saturated Fat	3.0 g
Cholesterol	15 mg
Iron	0.0 mg
Calcium	207 mg
Sodium	149 mg
Dietary Fiber	0 g
Vitamin A	50 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, MOZZARELLA, LMPS, SHREDDED,

Category: Meats and meat alternates.

Date: 10/13/00

Description:

Low moisture, part skim mozzarella cheese is made from cows' milk and other ingredients such as enzymes and salt. It contains less than 45% milkfat. Mozzarella has a mild, milky taste and is more of a cooking cheese due to its good binding properties, moist texture, and ability to melt. Mozzarella cheese is an excellent source of calcium and contributor of protein, Vitamin A, and phosphorus to the diet.

Pack Size:

8/6-pound loaves.

Yield:

One pound of cheese yields 16 1-ounce servings.

Uses:

Mozzarella cheese may be eaten as is with fruit, in sandwiches or in cooked dishes such as lasagna and pizza. It may be used as a garnish for salads or other foods.

Storage:

Because of mold considerations, store mozzarella frozen in its original container at 0°F or lower until needed. Fresh unfrozen mozzarella should be used immediately upon arrival. If the original wrap is removed, re-wrap cheese tightly with plastic film without air pockets. Once mozzarella cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. Store the cheese out of the airflow in the cooler so it doesn't pick up any off-flavor air spores that are common in all coolers. The cheese will keep better if it is re-wrapped with new plastic wrap each time opened for serving. If you are going to keep the cheese more than a week after opening, double-wrap it. To be extra-cautious, place the wrapped cheese back in its original container or some type of sealed container, if possible. Mozzarella can be received frozen or unfrozen. If necessary to freeze, cut the cheese into individual loaves in order to freeze quickly. There will be changes in body and texture due to the moisture crystallization during freezing. For this reason, thawed mozzarella is best used crumbled or shredded. Thaw frozen mozzarella in the refrigerator in its original wrapper so it won't lose moisture. Thaw only under refrigeration for 72 hours at 35°F (best) to 45°F (maximum). The slower the cheese is thawed, the better. Plan your daily usage to have the correct quantity of cheese in the thawing process. Keep 2-3 days' usage thawed so you will not have to use frozen product. Always tightly re-wrap any unused portions of thawed cheese to prevent air pockets and dryness, and return the cheese to its original box or some type of sealed container.

NSLP Fact Sheets

Name: CHEESE, MOZZARELLA, LMPS, SHREDDED

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Loaves of cheese can be easily sliced with a meat slicer or wire cutter. Cheese shreds more easily immediately after being removed from refrigeration. Dishes containing cheese should be heated at low temperatures since cheese toughens and gets stringy at high temperatures. Check the cheese during use (i.e., at the beginning of the pizza-making process) and if it feels very wet, the product is not completely thawed and must be put back under refrigeration and allowed to complete the thawing process. Use a rotation system (first thawed-first used) to ensure that the cheese stays fresh.

Cooking:

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A 1-ounce serving of mozzarella cheese, low-moisture and part-skim, provides:

Nutrition Facts	
Calories	79
Protein	7 g
Carbohydrate	0 g
Fat	4.8 g
Saturated Fat	3.0 g
Cholesterol	15 mg
Iron	0.0 mg
Calcium	207 mg
Sodium	149 mg
Dietary Fiber	0 g
Vitamin A	50 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHEESE, MOZZARELLA, LMPS, UNFROZEN

Category: Meats and meat alternates.

Date: 10/13/00

Description:

Low moisture, part skim mozzarella cheese is made from cows' milk and other ingredients such as enzymes and salt. It contains less than 45% milkfat. Mozzarella has a mild, milky taste and is more of a cooking cheese due to its good binding properties, moist texture, and ability to melt. Mozzarella cheese is an excellent source of calcium and contributor of protein, Vitamin A, and phosphorus to the diet.

Pack Size:

Bulk processor pack.

Yield:

One pound of cheese yields 16 1-ounce servings.

Uses:

Mozzarella cheese may be eaten as is with fruit, in sandwiches or in cooked dishes such as lasagna and pizza. It may be used as a garnish for salads or other foods.

Storage:

Because of mold considerations, store mozzarella frozen in its original container at 0°F or lower until needed. Fresh unfrozen mozzarella should be used immediately upon arrival. If the original wrap is removed, re-wrap cheese tightly with plastic film without air pockets. Once mozzarella cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. Store the cheese out of the airflow in the cooler so it doesn't pick up any off-flavor air spores that are common in all coolers. The cheese will keep better if it is re-wrapped with new plastic wrap each time opened for serving. If you are going to keep the cheese more than a week after opening, double-wrap it. To be extra-cautious, place the wrapped cheese back in its original container or some type of sealed container, if possible. Mozzarella can be received frozen or unfrozen. If necessary to freeze, cut the cheese into individual loaves in order to freeze quickly. There will be changes in body and texture due to the moisture crystallization during freezing. For this reason, thawed mozzarella is best used crumbled or shredded. Thaw frozen mozzarella in the refrigerator in its original wrapper so it won't lose moisture. Thaw only under refrigeration for 72 hours at 35°F (best) to 45°F (maximum). The slower the cheese is thawed, the better. Plan your daily usage to have the correct quantity of cheese in the thawing process. Keep 2-3 days' usage thawed so you will not have to use frozen product. Always tightly re-wrap any unused portions of thawed cheese to prevent air pockets and dryness, and return the cheese to its original box or some type of sealed container.

NSLP Fact Sheets

Name: CHEESE, MOZZARELLA, LMPS, UNFROZEN

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Loaves of cheese can be easily sliced with a meat slicer or wire cutter. Cheese shreds more easily immediately after being removed from refrigeration. Dishes containing cheese should be heated at low temperatures since cheese toughens and gets stringy at high temperatures. Check the cheese during use (i.e., at the beginning of the pizza-making process) and if it feels very wet, the product is not completely thawed and must be put back under refrigeration and allowed to complete the thawing process. Use a rotation system (first thawed-first used) to ensure that the cheese stays fresh.

Cooking:

--

A 1-ounce serving of mozzarella cheese, low-moisture and part-skim, provides:

Nutrition Facts	
Calories	79
Protein	7 g
Carbohydrate	0 g
Fat	4.8 g
Saturated Fat	3.0 g
Cholesterol	15 mg
Iron	0.0 mg
Calcium	207 mg
Sodium	149 mg
Dietary Fiber	0 g
Vitamin A	50 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHERRIES, RED TART, DRIED

Category: Fruits and vegetables.

Date: 12/09/2003

Description:

U.S. Grade B red, tart cherries, osmotically dried. The cherries may have sugar or other sweeteners added.

Pack Size:

4-pound poly bag carton.

Yield:

One pound of dried cherries yields approximately 2 7/8 cups dried cherries or approximately 11 1/4-cup servings. A 1/4 cup of dried fruit provides 1 fruit requirement for the Child Nutrition Programs.

Uses:

Dried cherries are ready to eat or may be added to rice dishes, hot or cold cereals, puddings, and baked items. They may be combined with nuts or granola to make a trail mix. Dried cherries are a good addition to salad bars.

Storage:

Store the dried cherries in a cool, dry storeroom off the floor and away from walls to allow for circulation of air. To maintain freshness once the case has been opened, tightly close the poly bag package.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: **CHERRIES, RED TART, DRIED**

A 1/4-cup (40g) of dried cherries provides:

Nutrition Facts	
Calories	136
Protein	1 g
Carbohydrate	32 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	18 mg
Sodium	1 mg
Dietary Fiber	1 g
Vitamin A	476 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHERRIES, RED, TART, IQF

Category: Fruits and vegetables.

Date: 12/10/2003

Description:

Grade A cherries, individually quick frozen (IQF), no sugar added. Pit allowance: 1 pit per 160 ounces.

Pack Size:

40 pound container.

Yield:

One 40 pound container of cherries yields approximately 70 cups of cherries or 280 1/4-cup servings.

Uses:

IQF cherries can be used in fruit cups or salads or in baked goods such as muffins, pies, cobblers, crisps or breads.

Storage:

Store unopened frozen cherries at 0°F or below, off the floor and away from walls to allow circulation of cold air.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Thaw cherries in the original container in the refrigerator. Allow 2-3 days to thaw (approximately 2 hours per pound).

Cooking:

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NSLP Fact Sheets

Name: **CHERRIES, RED, TART, IQF**

A 1/4-cup serving (60 g) of frozen, unsweetened cherries provides:

Nutrition Facts	
Calories	17
Protein	0 g
Carbohydrate	4 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	5 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	17 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHERRIES, SWEETENED, FROZEN

Category: Fruits and vegetables.

Date: 12/10/2003

Description:

Grade A cherries, frozen, with sugar added.

Pack Size:

30-pound container

Yield:

One pound of frozen cherries yields approximately 2 3/4 cups of cherries and juice. A 1/4-cup serving of cherries and juice provides 1 fruit requirement for the Child Nutrition Programs.

Uses:

Serve thawed cherries in fruit cups or salads. Use as a topping for pudding/custard, ice cream. Use in recipes for jellied salads, desserts, pies, cobblers or quick breads. If frozen cherries are substituted in a recipe for canned, unsweetened cherries, adjust the recipe for sugar.

Storage:

Store unopened frozen cherries at 0°F or below, off the floor and away from walls to allow circulation of cold air. Store opened thawed cherries covered, in a nonmetallic container under refrigeration and use within 2-4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Thaw cherries in the original container in the refrigerator. Allow 2 to 3 days to thaw (approximately 2 hours per pound). Before use, mix the fruit thoroughly to evenly distribute the sugar.

Cooking:

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NSLP Fact Sheets

Name: **CHERRIES, SWEETENED, FROZEN**

A 1/4-cup serving (60 g) of frozen, sweetened cherries provides:

Nutrition Facts	
Calories	58
Protein	0 g
Carbohydrate	14 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	7 mg
Sodium	0 mg
Dietary Fiber	1 g
Vitamin A	5 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHICKEN, BONED, FULLY COOKED, CANNED

Category: Meats and meat alternates.

Date: 03/17/03

Description:

Not less than 89% chicken; not more than 10% chicken broth; no salt added. The canned boned chicken may occasionally contain small bones. The average fat content is 9.5%.

Pack Size:

12/50-ounce cans.

Yield:

One 50-ounce can will provide 35.9 1-ounce servings of heated chicken.

Uses:

Canned chicken is fully cooked during processing and may be used in main dishes, such as chicken salad, barbecue chicken and creamed chicken or in chicken noodle soup.

Storage:

Store unopened cans off the floor in a cool, dry place. Store opened canned chicken covered, in a nonmetallic container, in the refrigerator and use within 5 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Place canned chicken in refrigerator overnight. Chill only as many cans as will be needed for 1 day's use. Chilling meat in container will permit easier removal of fat from meat. Using a can opener, remove both the bottom and top lids of the can and push the chicken through with the bottom lid. The chicken is best cut across the grain and handled as little as possible to prevent it from becoming stringy. Use the natural juices from the chicken for part of the liquid in many main dish and soup recipes.

Cooking:

NSLP Fact Sheets

Name: CHICKEN, BONED, FULLY COOKED, CANNED

A 1-ounce serving of heated canned chicken provides:

Nutrition Facts	
Calories	52
Protein	7 g
Carbohydrate	0 g
Fat	2.3 g
Saturated Fat	0.7 g
Cholesterol	14 mg
Iron	0.4 mg
Calcium	4 mg
Sodium	38 mg
Dietary Fiber	0 g
Vitamin A	9 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHICKEN, CUT-UP, RAW, FROZEN

Category: Meats and meat alternates.

Date: 07/27/00

Description:

Chicken parts from broilers or fryers cut into 8 pieces. Weight of chicken is 2-1/2 to 3-1/4 pounds without neck and giblets. Wings may be replaced with other parts.

Pack Size:

40-pound carton with parts packed in three layers or bags.

Yield:

One 40-pound box provides: eight pieces cut between 73 and 96 servings (98 to 128 pieces, depending on size of chickens used) of at least 2 ounces of cooked chicken.

A serving of at least 2 ounces of cooked chicken consists of 1 breast half with back or 1 thigh with back or 1 drumstick and 1 wing.

Uses:

Chicken may be baked or oven-fried, broiled, barbecued or simmered.

Storage:

Store chicken hard-frozen in original shipping container off the floor at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

FROZEN CUT-UP CHICKEN MUST BE PROPERLY HANDLED TO AVOID SPOILAGE OR SERIOUS FOOD POISONING. (1) Thaw only the amount needed for 1 day's use. (2) Thaw in refrigerator (35 to 40°F) overnight on sheet pans. (3) If accidentally thawed, cook promptly. (4) Do not thaw at room temperature or in water. DO NOT REFREEZE. (5) After thawing, wash thoroughly in cold water. Drain.

Cooking:

Using a thermometer to test the temperature, cook chicken promptly to an internal

NSLP Fact Sheets

Name: CHICKEN, CUT-UP, RAW, FROZEN

temperature of 165°F or refrigerate and cook chicken within 24 hours after thawing. Do not partially cook one day and finish cooking the next. Serve promptly. Refrigerate any leftovers and use within 2 days. Sort pieces and cook similar sizes together. Chicken is done when juices from thickest parts are clear with no pink color.

A 1-ounce serving of chicken flesh and skin, roasted without added salt, provides:

Nutrition Facts	
Calories	68
Protein	7 g
Carbohydrate	0 g
Fat	3.9 g
Saturated Fat	1.1 g
Cholesterol	25 mg
Iron	0.4 mg
Calcium	4 mg
Sodium	23 mg
Dietary Fiber	0 g
Vitamin A	13 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHICKEN, DICED, COOKED, FROZEN

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Chicken meat is cooked and ready to eat without reheating or further cooking. Breast and leg meat are cut into irregular shapes and diced into 1/2 inch square cuts, leaving pieces with random natural depth and shape. Pieces are individually quick-frozen (IQF) and packed into poly bags.

Pack Size:

One 40-pound box containing four 10-pound bags.

Yield:

One 40-pound box provides approximately 320 2-ounce servings of cooked chicken. One 10-pound bag provides approximately 80 2-ounce servings of cooked chicken.

Uses:

Use diced chicken meat on salads, in pocket sandwiches, mixed dishes or tossed with pasta.

Storage:

Store frozen bags of chicken meat off the floor at 0°F or below. Chicken can be poured from the bag as needed. Partially filled bags should be kept tightly closed.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

FROZEN CHICKEN MUST BE PROPERLY HANDLED TO AVOID SPOILAGE OR SERIOUS FOOD POISONING.

TO THAW:

Keep diced chicken in the poly bag or pour into a clean covered container. Thaw in the refrigerator at 36 to 45°F for 24 hours. Keep thawed chicken in the refrigerator until needed. Use within 2 days after thawing. Do not refreeze thawed chicken.

NSLP Fact Sheets

Name: CHICKEN, DICED, COOKED, FROZEN

Cooking:

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A 1-ounce serving of diced chicken meat, cooked, provides:

Nutrition Facts	
Calories	50
Protein	7 g
Carbohydrate	0 g
Fat	1.9 g
Saturated Fat	0.5 g
Cholesterol	24 mg
Iron	0.3 mg
Calcium	4 mg
Sodium	20 mg
Dietary Fiber	0 g
Vitamin A	4 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHICKEN, FAJITA STRIPS, FULLY COOKED, FROZEN

Category: Meats and meat alternates.

Date: 10/01/01

Description:

IQF dark chicken fajita strips, approximately 1/2 inch wide, produced from marinated ready-to-cook boneless, skinless, drumsticks, thighs and/or legs. Grill marks appear on the strips.

Pack Size:

30-pound container.

Yield:

A 3.5-ounce serving of chicken fajita strips provides 2 ounces of cooked, lean meat. Each case will provide approximately 137 servings. A 2-ounce serving provides 1 ounce of cooked lean meat with approximately 274 servings per case.

Uses:

Chicken fajita strips can be served in tortillas, taco shells or pita bread. Top with refried beans, onions or peppers. Fajita strips can be offered on a salad bar or served over Spanish rice.

Storage:

Keep frozen at 0°F or below. Store the unopened bags in the freezer in the original shipping container, off the floor.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Place frozen chicken fajita strips in a single layer on sheet pans. Heat to an internal temperature of 160°F. Times and temperatures are critical to product quality. In a deck oven heat 25 to 30 minutes at 350°F, and in a convection oven heat 15 to 20 minutes at 400°F.

Cooking:

NSLP Fact Sheets

Name: CHICKEN, FAJITA STRIPS, FULLY COOKED,
FROZEN

A 3.5-ounce serving of chicken fajita meat provides 2 ounces of cooked lean meat.

Nutrition Facts	
Calories	163
Protein	23 g
Carbohydrate	0 g
Fat	8.0 g
Saturated Fat	2.3 g
Cholesterol	81 mg
Iron	0.4 mg
Calcium	0 mg
Sodium	630 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHICKEN, FAJITA STRIPS, SOC, DARK MEAT, FULLY COOKED, FROZEN

Category: Meats and meat alternates.

Date: 10/01/01

Description:

IQF dark chicken fajita strips, approximately 1/2 inch wide, produced from marinated ready-to-cook boneless, skinless, drumsticks, thighs and/or legs. Grill marks appear on the strips.

Pack Size:

30-pound container.

Yield:

A 3.5-ounce serving of chicken fajita strips provides 2 ounces of cooked, lean meat. Each case will provide approximately 137 servings. A 2-ounce serving provides 1 ounce of cooked lean meat with approximately 274 servings per case.

Uses:

Chicken fajita strips can be served in tortillas, taco shells or pita bread. Top with refried beans, onions or peppers. Fajita strips can be offered on a salad bar or served over Spanish rice.

Storage:

Keep frozen at 0°F or below. Store the unopened bags in the freezer in the original shipping container, off the floor.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Place frozen chicken fajita strips in a single layer on sheet pans. Heat to an internal temperature of 160°F. Times and temperatures are critical to product quality. In a deck oven heat 25 to 30 minutes at 350°F, and in a convection oven heat 15 to 20 minutes at 400°F.

Cooking:

NSLP Fact Sheets

Name: CHICKEN, FAJITA STRIPS, SOC, DARK MEAT,
FULLY COOKED, FROZEN

A 3.5-ounce serving of chicken fajita meat provides 2 ounces of cooked lean meat.

Nutrition Facts	
Calories	163
Protein	23 g
Carbohydrate	0 g
Fat	8.0 g
Saturated Fat	2.3 g
Cholesterol	81 mg
Iron	0.4 mg
Calcium	0 mg
Sodium	630 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg



Code: **NSLP Fact Sheets**

Name: **CHICKEN, LEG QUARTERS, FROZEN**

Category: Meat and meat alternates.

Date: 02/24/2006

Description:

U.S. Grade A uncooked chicken leg quarters from young broiler/fryer chickens.

Pack Size:

A 40-pound carton contains approximately 49 to 71 pieces.

Yield:

Leg quarters weigh between 9.0 and 13.0 ounces; average is about 11.0 ounces. One 9.5 ounce leg quarter yields about 3.9 ounces of cooked poultry with skin.

Uses:

Chicken may be baked or oven-fried, broiled, barbecued or simmered.

Storage:

Store chicken frozen in original shipping containers off the floor at 0°F or below.

Best if Used

By:

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: <http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

FROZEN LEG QUARTERS CHICKEN MUST BE PROPERLY HANDLED TO PREVENT SPOILAGE AND FOODBORNE ILLNESSES. (1) Thaw only the amount needed for 1 day's use. (2) Thaw in refrigerator (35 to 40°F) overnight on sheet pans. (3) If accidentally thawed, cook promptly. (4) Do not thaw at room temperature. DO NOT REFREEZE. It is not necessary to wash raw chicken. Any bacteria which might be present are destroyed by cooking.

Cooking:

Cook chicken within 24 hours after thawing. Do not partially cook one day and finish cooking the next. Chicken should be safe to eat when it has reached an internal temperature of 180 °F as measured using a thermometer in the thickest part of the meat. Make sure thermometer is not touching the bone or bottom of the pan. The pink color in safely cooked chicken is due to the hemoglobin in tissues that form this heat-stable color. Serve promptly. Refrigerate any leftovers and use within 2 days. Sort pieces and cook similar sizes together.

Code: **NSLP Fact Sheets**

Name: **CHICKEN, LEG QUARTERS, FROZEN**

One chicken leg quarter (3.9 ounces of cooked meat), roasted with no added salt provides:

Nutrition Facts	
Calories	256
Protein	28.7 g
Carbohydrate	0 g
Fat	14.9 g
Saturated Fat	4.1 g
Cholesterol	102 mg
Iron	1.5 mg
Calcium	13.3 mg
Sodium	96 mg
Dietary Fiber	0 g
Vitamin A	43 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHICKEN, NUGGETS, BATTER/BREADED,
FULLY COOKED, FROZEN (SOC)

Category: Meats and meat alternates.

Date: 07/27/00

Description:

Breaded nugget-shaped patties made with ground chicken.

Pack Size:

30-pound box.

Yield:

Each box contains 625 nuggets.

Uses:

Chicken nuggets can be served as a main entree with accompanying dipping sauce - sweet and sour, honey-mustard, barbecue, sesame seed and soy, honey and orange or plain honey.

Storage:

Keep frozen at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

DO NOT THAW. If product is accidentally thawed, heat and serve. DO NOT REFREEZE.

Cooking:

Place frozen chicken nuggets in a single layer on a sheet pan. Heat in a deck oven at 400°F for 18-20 minutes or in a convection oven at 375°F for 6-8 minutes. Using a thermometer to test the temperature, heat chicken nuggets thoroughly to an internal temperature of 155°F. Serve promptly.

Serve refrigerated leftovers within 2 days.

NSLP Fact Sheets

Name: CHICKEN, NUGGETS, BATTER/BREADED,
FULLY COOKED, FROZEN (SOC)

A serving of 5 chicken nuggets provides 2 ounces of cooked chicken and 1 serving of bread alternate.

Nutrition Facts	
Calories	250
Protein	17 g
Carbohydrate	15 g
Fat	13.7 g
Saturated Fat	2.0 g
Cholesterol	56 mg
Iron	1.3 mg
Calcium	0 mg
Sodium	375 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHICKEN, PARTS, COOKED, BATTER BREADED, FROZEN

Category: Meats and meat alternates.

Date: 12/07/2004

Description:

Cooked, batter/breaded, frozen parts from chickens weighing 2-1/2 to 3-1/4 pounds without necks and giblets. Batter/breading (not to exceed 25%) consists of enriched flour, salt, spices, and other seasonings.

Pack Size:

30-pound carton.

Yield:

THERE IS NO SPECIFIC REQUIREMENT FOR THE NUMBER OF SERVINGS PER CASE, DUE TO VARIATIONS OF CARCASS SIZE AND INDIVIDUAL PARTS. SUBSEQUENTLY, IT IS POSSIBLE THAT SOME CASES WILL CONTAIN LARGER PORTIONS AND FEWER PIECES. (OTHER PIECES MAY BE SUBSTITUTED IN THE ABSENCE OF WINGS.)

One 30-pound box provides approximately 66 2-ounce servings. A serving consists of:

- 1 breast portion without back
- 1 thigh with back
- 1 drumstick plus 1 wing

Each serving provides 2 ounces meat/meat alternate and 1 bread alternate requirement for Child Nutrition Programs.

Uses:

Chicken parts are ready to heat and serve.

Storage:

Store chicken parts hard-frozen in original shipping containers off the floor at 0°F or below. Refrigerate cooked (heated) chicken pieces and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: CHICKEN, PARTS, COOKED, BATTER BREADED,
FROZEN

Preparation:

FROZEN CHICKEN PARTS MUST BE PROPERLY HANDLED TO AVOID SPOILAGE OR SERIOUS FOOD POISONING.

Chicken should not be thawed before heating. If parts accidentally thaw before heating, heat promptly. Do not refreeze.

Cooking:

TO HEAT:

Place frozen chicken parts in a single layer on sheet pans. Heat thoroughly in a preheated deck oven at 450°F for approximately 1 hour or approximately 35 minutes in a 350°F convection oven, or until crisp and golden and an internal temperature of 165°F is reached. Drumsticks and wings may be heated in separate pans since they require less time to heat.

One serving of the following pieces of batter breaded chicken

- 1 breast portion without back
- 1 thigh with back
- 1 drumstick plus 1 wing

provides at least:

Nutrition Facts	
Calories	162
Protein	13 g
Carbohydrate	5 g
Fat	10.0 g
Saturated Fat	3.0 g
Cholesterol	49 mg
Iron	0.8 mg
Calcium	12 mg
Sodium	164 mg
Dietary Fiber	0 g
Vitamin A	16 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHICKEN, PATTIES, BATTER BREADED,
FULLY COOKED, FROZEN (SOC)

Category: Meats and meat alternates.

Date: 04/11/00

Description:

Breaded ground and formed patties, approximately round in shape, made from 51% white meat, 42% dark meat, 3-1/2% skin, water, salt and sodium phosphate (for emulsification of the skin). The batter/breading ingredients are enriched wheat flour, corn flour, or whole wheat flour, or a combination of 2-3 of these flours. Seasoning is mild, with no added artificial colors, monosodium glutamate (MSG), or hydrolyzed vegetable proteins. Sodium phosphate may be used as a leavening agent. The amount of batter/breading will not exceed 25% of the uncooked product. Finally, the product has been precooked to an internal temperature of 160°F.

Pack Size:

30-pound case

Yield:

Each case provides 120 patties.

Uses:

Chicken patties can be sandwich style on a bun, Kaiser or onion roll, Texas toast or English Muffin. Toppings can be lettuce, tomato, onion, cheese, taco sauce, cranberry relish, or sweet and sour sauce. It also makes a great main entree as chicken parmesan with spaghetti or with mushroom and onion gravy over mashed potatoes.

Storage:

Keep frozen at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

DO NOT THAW. If product is accidentally thawed, heat and serve. DO NOT REFREEZE.

Cooking:

Place frozen chicken patties in a single layer on sheet pans. Heat in a 350°F oven

NSLP Fact Sheets

Name: **CHICKEN, PATTIES, BATTER BREADED,
FULLY COOKED, FROZEN (SOC)**

for 15-20 minutes to an internal temperature of 160°F. In a convection oven, heat at 325°F for 11-16 minutes. Serve promptly.

Serve refrigerated leftovers within 2 days.

A serving of one chicken patty provides 2 ounces of cooked chicken and 1 serving of bread alternate.

Nutrition Facts

Calories	270
Protein	17 g
Carbohydrate	17 g
Fat	14.0 g
Saturated Fat	3.0 g
Cholesterol	60 mg
Iron	1.0 mg
Calcium	20 mg
Sodium	420 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CHICKEN, PATTIES, GRILLED, FROZEN

Category: Meats and meat alternates.

Date: 01/23/01

Description:

Frozen fully cooked, grilled chicken patties produced from boneless, skinless thighs (only) and skin or boneless, skinless thighs and drumsticks and skin. Grill marks appear on one side of each cooked patty.

Pack Size:

30-puund carton packed with 10/3-pound plastic film bags.

Yield:

Each grilled chicken patty provides 2 ounces of cooked, lean meat. A 30 pound case contains a miniumum of 175 patties.

Uses:

Grilled chicken patties are excellent in sandwich buns or as a center-of-the plate entree with mashed potatoes and gravy.

Storage:

Frozen grilled chicken patties should be kept frozen at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Frozen, grilled chicken patties should not be thawed before heating. If accidentally thawed, heat immediately and serve. DO NOT REFREEZE.

Cooking:

Place frozen grilled chicken patties, grilled side up, in a single layer on sheet pans. Heat thoroughly to an internal temperature of 160°F. Bake in a deck or convection oven for 11 to 15 minutes at 375°F or in a conventional oven for 17 to 25 minutes at 425°F. Do not overheat as overcooking decreases product acceptability. Serve promptly. Refrigerate leftovers and use within 2 days.

NSLP Fact Sheets

Name: CHICKEN, PATTIES, GRILLED, FROZEN

A 2-ounce serving (56.7g) of cooked chicken (1 grilled chicken patty) provides:

Nutrition Facts	
Calories	130
Protein	16 g
Carbohydrate	1 g
Fat	7.0 g
Saturated Fat	2.0 g
Cholesterol	55 mg
Iron	1.0 mg
Calcium	20 mg
Sodium	270 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CORN, COBBETTES, YELLOW, FROZEN

Category: Fruits and vegetables.

Date: 05/18/04

Description:

Frozen corn on the cob, golden or yellow, Grade A or U.S. Fancy, short (less than 3-1/2") trimmed.

Pack Size:

96 ears per 30 pound case.

Yield:

1 cobbette will provide 1/4 cup of vegetables.

Uses:

Serve as a vegetable, steamed or boiled.

Storage:

Corn cobbettes can be successfully stored at 0°F for up to 8 months.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

Place frozen cobbettes in enough water to cover. Bring to a boil. Reduce heat and simmer, 4-5 minutes. DO NOT OVERCOOK. Drain and serve immediately. If holding on a steam table for serving, immerse in hot milk or spray with oil to prevent wrinkling and drying of kernels.

NSLP Fact Sheets

Name: CORN, COBBETTES, YELLOW, FROZEN

1 cobbette provides approximately 1/4-cup corn

Nutrition Facts	
Calories	35
Protein	1 g
Carbohydrate	8 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.0 mg
Calcium	2 mg
Sodium	10 mg
Dietary Fiber	0 g
Vitamin A	1 RE
Vitamin C	3 mg

NSLP Fact Sheets



Name: CORN, WHOLE KERNEL, FROZEN

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better corn, golden (or yellow), whole-kernel.

Pack Size:

30-pound carton.

Yield:

One pound of whole kernel corn will yield 11 1/4-cup servings of cooked vegetables.

Uses:

Serve whole-kernel corn cooked as a vegetable or use in a variety of mixed vegetable dishes, main entrees, soups or salads. Thaw corn for use in marinated vegetables or pasta salads.

Storage:

Store unopened frozen corn in freezer at 0°F or below, off the floor, and away from walls to allow for circulation of cold air. Temperature changes shorten shelf life and speed deterioration.

Store opened thawed corn covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

Stock pot or steam-jacketed kettle: Add frozen corn to boiling water. Optional: add 1 teaspoon salt or other seasoning to each 100 servings of vegetables. After water boils again, reduce temperature. Cover and simmer for 5 to 10 minutes. Drain.

Steamer: Place frozen corn in a single layer in a steamer pan. Steam

NSLP Fact Sheets

Name: CORN, WHOLE KERNEL, FROZEN

uncovered for 3 to 5 minutes. Drain. Optional: sprinkle and stir 1 teaspoon of salt or other seasoning over each 100 servings of vegetables.

Cook frozen corn only until tender but crisp. Corn will continue to cook when held on a hot steam table or in a holding cabinet. Corn will become overcooked if held too long; schedule cooking of frozen corn so it will be served soon after cooking. Corn, as with most frozen vegetables, can be cooked without thawing.

Combine corn with lima beans to make succotash. Corn adds color to any dish, such as meatloaf or mixed in casseroles with other green vegetables. Add corn to mixed vegetable and pasta salads. Season with onion, chopped pimento or marinate with salad dressing.

A 1/4-cup serving of drained, heated corn provides:

Nutrition Facts	
Calories	33
Protein	1 g
Carbohydrate	8 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.1 mg
Calcium	0 mg
Sodium	2 mg
Dietary Fiber	1 g
Vitamin A	10 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: CORN, WHOLE-KERNEL (LIQUID PACK), CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better whole-kernel corn, with water. Sugar and salt may be added.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (106 oz.) of heated whole-kernel corn will yield 46.4 1/4-cup servings of drained vegetable. Drained weight of one can is approximately 70 ounces (11-1/2 cups) of vegetable.

Uses:

Serve canned corn heated or use in soups, stews, chowders, stuffing, relishes, fritters and main dishes.

Storage:

Store unopened canned corn off the floor in a cool, dry place. Avoid freezing, sudden changes in temperature, and exposure to direct sunlight. Rotate use. Temperature changes shorten shelf life and speed deterioration of the corn.

Store opened canned corn covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO HEAT:

Drain off half the liquid from the canned corn. Pour corn and remaining liquid into a stock pot or steam-jacketed kettle. Heat long enough to bring to serving temperature. Do not allow to boil.

OR

Pour corn and remaining liquid into steamer pans. A 12" x 20" x 2-1/2" pan will

NSLP Fact Sheets

Name: CORN, WHOLE-KERNEL (LIQUID PACK), CANNED

hold the contents of two #10 cans. Heat in steamer at 5 lbs. pressure for 3 minutes or just long enough to bring to serving temperature. Drain and serve. Canned vegetables should be heated only to serving temperature and served soon after heating. Canned corn will become overcooked when held too long in a hot steam table or holding cabinet.

Combine corn with lima beans to make succotash. Add flavor to canned corn with seasonings such as celery, onion or garlic powder, chili powder, chili sauce, paprika, nutmeg, marjoram, thyme, dried sage, instant onion or black pepper. Add variety to corn by mixing with one or more vegetables such as lima beans, tomatoes, green peppers or onions. Well-drained corn may be added to cornbread batter.

Cooking:

A 1/4-cup serving of drained, heated corn provides:

Nutrition Facts	
Calories	33
Protein	1 g
Carbohydrate	7 g
Fat	0.4 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	2 mg
Sodium	132 mg
Dietary Fiber	0 g
Vitamin A	6 RE
Vitamin C	3 mg

NSLP Fact Sheets



Name: CORNMEAL, DEGERMED 10, YELLOW

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Regular (whole, ground), yellow or white, bolted (nearly whole grain), or degermed cornmeal, enriched with thiamin, riboflavin, niacin and iron. May have vitamin D and calcium added.

Pack Size:

5/10-pound bags.

Yield:

One pound of cooked cornmeal yields about 25.3 1/2-cup portions. One pound of dry cornmeal equals about 3 cups.

Uses:

Cornmeal may be the principle ingredient in cornbread, spoonbread, rolls, muffins, fritters or dumplings.

Storage:

Store cornmeal off the floor in a cool, dry, well-ventilated place; a relative humidity of 70% or less is recommended. High temperatures and humidity encourage mold and infestation and cause rapid deterioration.

Regular cornmeal has a higher fat content than degermed cornmeal and turns rancid sooner. Regular cornmeal should be refrigerated and used within 6 months.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes.

Cooking:

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NSLP Fact Sheets

Name: CORNMEAL, DEGERMED 10, YELLOW

A one-ounce (3 tablespoons) serving of dry enriched, degermed cornmeal provides:

Nutrition Facts	
Calories	103
Protein	2 g
Carbohydrate	22 g
Fat	0.7 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	1 mg
Sodium	5 mg
Dietary Fiber	2 g
Vitamin A	6 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CORNMEAL, DEGERMED 40, YELLOW

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Regular (whole, ground), yellow or white, bolted (nearly whole grain), or degermed cornmeal, enriched with thiamin, riboflavin, niacin and iron. May have vitamin D and calcium added.

Pack Size:

4/10-pound bags.

Yield:

One pound of cooked cornmeal yields about 25.3 1/2-cup portions. One pound of dry cornmeal equals about 3 cups.

Uses:

Cornmeal may be the principle ingredient in cornbread, spoonbread, rolls, muffins, fritters or dumplings.

Storage:

Store cornmeal off the floor in a cool, dry, well-ventilated place; a relative humidity of 70% or less is recommended. High temperatures and humidity encourage mold and infestation and cause rapid deterioration.

Regular cornmeal has a higher fat content than degermed cornmeal and turns rancid sooner. Regular cornmeal should be refrigerated and used within 6 months.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes.

Cooking:

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NSLP Fact Sheets

Name: CORNMEAL, DEGERMED 40, YELLOW

A one-ounce (3 tablespoons) serving of dry enriched, degermed cornmeal provides:

Nutrition Facts	
Calories	103
Protein	2 g
Carbohydrate	22 g
Fat	0.7 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	1 mg
Sodium	5 mg
Dietary Fiber	2 g
Vitamin A	6 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CORNMEAL, DEGERMED 8/5, YELLOW

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Regular (whole, ground), yellow or white, bolted (nearly whole grain), or degermed cornmeal, enriched with thiamin, riboflavin, niacin and iron. May have vitamin D and calcium added.

Pack Size:

8/5-pound bags.

Yield:

One pound of cooked cornmeal yields about 25.3 1/2-cup portions. One pound of dry cornmeal equals about 3 cups.

Uses:

Cornmeal may be the principle ingredient in cornbread, spoonbread, rolls, muffins, fritters or dumplings.

Storage:

Store cornmeal off the floor in a cool, dry, well-ventilated place; a relative humidity of 70% or less is recommended. High temperatures and humidity encourage mold and infestation and cause rapid deterioration.

Regular cornmeal has a higher fat content than degermed cornmeal and turns rancid sooner. Regular cornmeal should be refrigerated and used within 6 months.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes.

Cooking:

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NSLP Fact Sheets

Name: CORNMEAL, DEGERMED 8/5, YELLOW

A one-ounce (3 tablespoons) serving of dry enriched, degermed cornmeal provides:

Nutrition Facts	
Calories	103
Protein	2 g
Carbohydrate	22 g
Fat	0.7 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	1 mg
Sodium	5 mg
Dietary Fiber	2 g
Vitamin A	6 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CRANBERRIES, WHOLE, FROZEN

Category: Fruits and vegetables.

Date: 09/20/2002

Description:

Frozen, whole cranberries.

Pack Size:

40 pound polybag packed in a corrugated box.

Yield:

A 40 pound box yields approximately 552 1/4-cup servings.

Uses:

Frozen cranberries can be used in baked goods such as cakes, muffins, and breads. Whole frozen cranberries can also be added to fruit salads or made into cranberry sauce. Cranberries are excellent served with chicken, turkey and pork.

Storage:

Store frozen cranberries in the freezer at 0°F or below. Keep product frozen until ready to use.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Remove any bruised or blemished cranberries and rinse with cold water before using.

Cooking:

It is not necessary to thaw frozen cranberries before cooking. Use in recipes calling for frozen cranberries.

NSLP Fact Sheets

Name: CRANBERRIES, WHOLE, FROZEN

A 1/4-cup serving of whole, frozen cranberries provides:

Nutrition Facts	
Calories	15
Protein	0 g
Carbohydrate	3 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.0 mg
Calcium	2 mg
Sodium	0 mg
Dietary Fiber	1 g
Vitamin A	3 RE
Vitamin C	3 mg

NSLP Fact Sheets



Name: CRANBERRIES, WHOLE, SLICED, DRIED

Category: Fruits and vegetables.

Date: 10/31/00

Description:

Sweetened dried cranberries are processed from whole premium USDA Grade No. 1 fresh cranberries. No additives, preservatives, or flavors are added. A sugar solution is sprayed on the cranberries to balance the tartness and give them appropriate texture and mouthfeel. Oil is also sprayed on them, as a flow agent, so that the berries do not stick together.

Pack Size:

5/5-pound polybags in case.

Yield:

One pound of dried cranberries (3-3/4 cups) will provide 15 1/4-cup servings of fruit.

Uses:

Dried cranberries are a quick and easy snack and also a tasty addition to trail mix, quick breads, muffins, desserts, sauces, salsa, and salads.

Storage:

Store dried cranberries in a cool, dry place not exceeding a temperature of 65°F; shelf life is extended if the dried cranberries are stored below 45°F.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: CRANBERRIES, WHOLE, SLICED, DRIED

A 1/4-cup (30g) serving of dried cranberries provides:

Nutrition Facts	
Calories	97
Protein	0 g
Carbohydrate	24 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	0 mg
Sodium	0 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: CRANBERRY JUICE CONCENTRATE (11.5 OZ.)

Category: Fruits and vegetables.

Date: 1/30/01

Description:

Cranberry juice concentrate is made from a blend of fresh or frozen cranberries, cranberry juice or cranberry juice concentrate and sweeteners (sucrose or fructose) and ascorbic acid.

Pack Size:

12/11.5-ounce plastic bottles.

Yield:

One can makes 46 ounces of juice - when diluted the cranberry juice drink product provides 27% juice. SINCE THIS DRINK IS NOT 50% JUICE STRENGTH, WHEN RECONSTITUTED, IT CANNOT BE CREDITED TOWARD MEETING THE MEAL PATTERN REQUIRMENTS FOR CHILD NUTRITION PROGRAMS.

Uses:

Cranberry juice can be served as an a la carte beverage or used as a base for punch.

Storage:

Cranberry juice is a shelf-stable product requiring no refrigeration.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Combine cranberry juice with 3 parts water (3+1) to make a 27% juice drink.

Cooking:

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NSLP Fact Sheets

Name: CRANBERRY JUICE CONCENTRATE (11.5 OZ.)

An 8-ounce serving (from 2 ounces of cranberry juice concentrate) provides:

Nutrition Facts	
Calories	140
Protein	0 g
Carbohydrate	34 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.1 mg
Calcium	0 mg
Sodium	25 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	69 mg

NSLP Fact Sheets



Name: CRANBERRY JUICE CONCENTRATE (64 OZ.)

Category: Fruits and vegetables.

Date: 1/30/01

Description:

Cranberry juice concentrate is made from a blend of fresh or frozen cranberries, cranberry juice or cranberry juice concentrate and sweeteners (sucrose or fructose) and ascorbic acid.

Pack Size:

8/64-ounce plastic bottles.

Yield:

One can makes 46 ounces of juice - when diluted the cranberry juice drink product provides 27% juice. SINCE THIS DRINK IS NOT 50% JUICE STRENGTH, WHEN RECONSTITUTED, IT CANNOT BE CREDITED TOWARD MEETING THE MEAL PATTERN REQUIRMENTS FOR CHILD NUTRITION PROGRAMS.

Uses:

Cranberry juice can be served as an a la carte beverage or used as a base for punch.

Storage:

Cranberry juice is a shelf-stable product requiring no refrigeration.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Combine cranberry juice with 3 parts water (3+1) to make a 27% juice drink.

Cooking:

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NSLP Fact Sheets

Name: CRANBERRY JUICE CONCENTRATE (64 OZ.)

An 8-ounce serving (from 2 ounces of cranberry juice concentrate) provides:

Nutrition Facts	
Calories	140
Protein	0 g
Carbohydrate	34 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.1 mg
Calcium	0 mg
Sodium	25 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	69 mg

NSLP Fact Sheets



Name: CRANBERRY SAUCE, CANNED

Category: Fruits and vegetables.

Date: 06/29/00

Description:

Canned cranberry sauce is a strained jellied or simi-jellied product prepared from clean, sound, mature cranberries with an added sweetener such as high fructose corn syrup/corn sweetener and water.

Pack Size:

Six No. 10 cans per case.

Yield:

Each No. 10 can provides approximately 48 1/4-cup servings of canned fruit.

Uses:

Cranberry sauce can be used directly from the can as a meat accompaniment, particularly poultry. It can also be used in sauce recipes, such as barbeque sauce, or in fruit desserts or salads.

Storage:

Store canned cranberry sauce in a cool, dry place.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: CRANBERRY SAUCE, CANNED

A 1/4-cup (70g) serving of canned cranberry sauce provides:

Nutrition Facts	
Calories	110
Protein	0 g
Carbohydrate	26 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.0 mg
Calcium	0 mg
Sodium	35 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: EGG MIX, ALL PURPOSE, DRIED

Category: Meats and meat alternates.

Date: 03/15/01

Description:

Dried whole egg solids, not less than 71.8%; maltodextrin; vegetable oil, salt, and citric acid. The moisture content is not more than 3.2%.

Pack Size:

4/10-pound polyethylene bags.

Yield:

One pound of all purpose egg mix yields approximately 26 servings of one large egg each when reconstituted. One hundred servings require 3.75 pounds of dried egg mix. When reconstituted, 7.2 ounces of all purpose egg mix is equivalent to 12 (one dozen) large eggs.

Uses:

Use only in thoroughly cooked products such as scrambled eggs or long-cooked casseroles or baked products such as cornbread, pancakes, cookies, muffins and baked custard. Do not use dried egg mix in egg-milk drinks, ice cream or uncooked salad dressings.

Storage:

Store unopened bags of dried egg mix in a cool, dry place. Store opened portions of egg mix in the refrigerator, either in the resealable bag or in a tightly closed container.

NOTE: The dried egg mix has been pasteurized in accordance with USDA requirements. It has been tested and found to be salmonella negative.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

HANDLE ALL PURPOSE EGG MIX PROPERLY TO AVOID SPOILAGE OR FOOD POISONING.

TO RECONSTITUTE: Reconstitute all purpose egg mix by weight, using one part egg mix with 2 parts water. Sift all purpose egg mix into required amount of warm water in a mixer bowl and mix with a wire beater at low speed until well blended.

NSLP Fact Sheets

Name: EGG MIX, ALL PURPOSE, DRIED

Reconstitute only the quantity of dried egg mix needed for the recipe and use immediately. Weigh the dried egg mix or sift and measure.

Dried egg mix can be reconstituted for use in recipes or it can be sifted with the dry ingredients and the water added to other liquid ingredients.

Cooking:

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A .6-ounce (17g (2Tbsp)) serving (equivalent of 1 egg) of dried egg mix provides:

Nutrition Facts	
Calories	90
Protein	6 g
Carbohydrate	4 g
Fat	6.0 g
Saturated Fat	1.5 g
Cholesterol	210 mg
Iron	1.0 mg
Calcium	40 mg
Sodium	105 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: EGGS, PASTEURIZED, WHOLE 30, FROZEN

Category: Meats and meat alternates.

Date: 02/03/99

Description:

Pasteurized whole eggs, frozen.

PRODUCT APPEARANCE: In the frozen state, product color may range from yellow to yellow-orange or even reddish-orange. In a completely thawed state, before mixing, the product may have a layered, thickened, lumpy appearance as a result of freezing and separation, and a clear reddish-orange liquid may be evident on top layer. When thoroughly mixed, the thawed whole eggs will regain a uniform consistency and a yellow to yellow-orange color.

Pack Size:

30-pound carton.

Yield:

Each 5-pound carton contains 45 large eggs. One large egg equals 3 tablespoons of frozen egg.

-9 Large Size Shell Eggs equals, in frozen whole eggs: (Weight - 1 LB.)
(Measure - 2 Cups less 2 Tbsp.)

-10 Large Size Shell Eggs equals, in frozen whole eggs: (Weight - 1 Lb. 1 3/4 Oz.)
(Measure - 2 Cups)

-12 Large Size Shell Eggs equals, in frozen whole eggs: (Weight - 1 Lb. 5 1/2 Oz.)
(Measure - 2 1/2 Cups)

-25 Large Size Shell Eggs equals, in frozen whole eggs: (Weight - 2 Lb. 13 Oz.)
(Measure - 1 Qt. 1 1/4 Cups)

Uses:

Pasteurized frozen eggs can be used in place of shell eggs. Pasteurized eggs should be used instead of shell eggs in uncooked or slightly heated foods such as milk drinks, ice cream, salad dressings, cream puddings or soft custards.

Storage:

NSLP Fact Sheets

Name: EGGS, PASTEURIZED, WHOLE 30, FROZEN

Store frozen eggs in the freezer at 0°F or below. Always thaw eggs in the refrigerator (35-40°F) in a closed container. Thaw only the amount needed. USE THAWED EGGS WITHIN 24 HOURS.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Handle frozen and thawed eggs properly to avoid spoilage or food poisoning. Wash hands and sanitize all preparation surfaces and tools used to prepare foods containing eggs. Omelets and scramble eggs prepared on top of the range should always be cooked until firm throughout.

Cooking:

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A serving of one large egg (equivalent to 3 tablespoons) provides:

Nutrition Facts	
Calories	68
Protein	5 g
Carbohydrate	0 g
Fat	5.0 g
Saturated Fat	1.4 g
Cholesterol	194 mg
Iron	0.6 mg
Calcium	22 mg
Sodium	57 mg
Dietary Fiber	0 g
Vitamin A	87 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: EGGS, PASTEURIZED, WHOLE 5, FROZEN

Category: Meats and meat alternates.

Date: 02/03/99

Description:

Pasteurized whole eggs, frozen.

PRODUCT APPEARANCE: In the frozen state, product color may range from yellow to yellow-orange or even reddish-orange. In a completely thawed state, before mixing, the product may have a layered, thickened, lumpy appearance as a result of freezing and separation, and a clear reddish-orange liquid may be evident on top layer. When thoroughly mixed, the thawed whole eggs will regain a uniform consistency and a yellow to yellow-orange color.

Pack Size:

6/5-pound containers.

Yield:

Each 5-pound carton contains 45 large eggs. One large egg equals 3 tablespoons of frozen egg.

-9 Large Size Shell Eggs equals, in frozen whole eggs: (Weight - 1 LB.)
(Measure - 2 Cups less 2 Tbsp.)

-10 Large Size Shell Eggs equals, in frozen whole eggs: (Weight - 1 Lb. 1 3/4 Oz.)
(Measure - 2 Cups)

-12 Large Size Shell Eggs equals, in frozen whole eggs: (Weight - 1 Lb. 5 1/2 Oz.)
(Measure - 2 1/2 Cups)

-25 Large Size Shell Eggs equals, in frozen whole eggs: (Weight - 2 Lb. 13 Oz.)
(Measure - 1 Qt. 1 1/4 Cups)

Uses:

Pasteurized frozen eggs can be used in place of shell eggs. Pasteurized eggs should be used instead of shell eggs in uncooked or slightly heated foods such as milk drinks, ice cream, salad dressings, cream puddings or soft custards.

Storage:

NSLP Fact Sheets

Name: EGGS, PASTEURIZED, WHOLE 5, FROZEN

Store frozen eggs in the freezer at 0°F or below. Always thaw eggs in the refrigerator (35-40°F) in a closed container. Thaw only the amount needed. USE THAWED EGGS WITHIN 24 HOURS.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Handle frozen and thawed eggs properly to avoid spoilage or food poisoning. Wash hands and sanitize all preparation surfaces and tools used to prepare foods containing eggs. Omelets and scramble eggs prepared on top of the range should always be cooked until firm throughout.

Cooking:

--

A serving of one large egg (equivalent to 3 tablespoons) provides:

Nutrition Facts	
Calories	68
Protein	5 g
Carbohydrate	0 g
Fat	5.0 g
Saturated Fat	1.4 g
Cholesterol	194 mg
Iron	0.6 mg
Calcium	22 mg
Sodium	57 mg
Dietary Fiber	0 g
Vitamin A	87 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, ALL PURPOSE 25, BLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Bleached wheat flour enriched with thiamin, riboflavin, niacin and iron. May have added calcium, enzymes and ascorbic acid.

Pack Size:

25-pound bags.

Yield:

One pound of flour equals approximately 3-1/2 cups.

Uses:

Flour is the primary ingredient in baked items of all types and is used as a thickening agent for sauces and gravies.

Storage:

Store in a well-ventilated area off the floor and away from walls. Best storage conditions are at a temperature below 50°F and at less than 60% relative humidity. Do not stack higher than eight bags. Rotate use. Excessive relative humidity and heat contribute to infestation, caking, and mold. Keep from strong odors as flour readily absorbs them. Refrigeration is necessary in hot climates. Store opened unused flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing baked items or sauces and gravies.

Cooking:

--

NSLP Fact Sheets

Name: FLOUR, ALL PURPOSE 25, BLEACHED

One ounce (3-1/2 tablespoons) of unsifted enriched all purpose flour provides:

Nutrition Facts	
Calories	99
Protein	2 g
Carbohydrate	20 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, ALL PURPOSE 25, UNBLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Unbleached wheat flour enriched with thiamin, riboflavin, niacin and iron. May have added calcium, enzymes and ascorbic acid. May be bleached or unbleached.

Pack Size:

25-pound bags.

Yield:

One pound of flour equals approximately 3-1/2 cups.

Uses:

Flour is the primary ingredient in baked items of all types and is used as a thickening agent for sauces and gravies.

Storage:

Store in a well-ventilated area off the floor and away from walls. Best storage conditions are at a temperature below 50°F and at less than 60% relative humidity. Do not stack higher than eight bags. Rotate use. Excessive relative humidity and heat contribute to infestation, caking, and mold. Keep from strong odors as flour readily absorbs them. Refrigeration is necessary in hot climates. Store opened unused flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing baked items or sauces and gravies.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, ALL PURPOSE 25, UNBLEACHED

One ounce (3-1/2 tablespoons) of unsifted enriched all purpose flour provides:

Nutrition Facts	
Calories	99
Protein	2 g
Carbohydrate	20 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, ALL PURPOSE 40, BLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Bleached wheat flour enriched with thiamin, riboflavin, niacin and iron. May have added calcium, enzymes and ascorbic acid.

Pack Size:

4/10-pound bags.

Yield:

One pound of flour equals approximately 3-1/2 cups.

Uses:

Flour is the primary ingredient in baked items of all types and is used as a thickening agent for sauces and gravies.

Storage:

Store in a well-ventilated area off the floor and away from walls. Best storage conditions are at a temperature below 50°F and at less than 60% relative humidity. Do not stack higher than eight bags. Rotate use. Excessive relative humidity and heat contribute to infestation, caking, and mold. Keep from strong odors as flour readily absorbs them. Refrigeration is necessary in hot climates. Store opened unused flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing baked items or sauces and gravies.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, ALL PURPOSE 40, BLEACHED

One ounce (3-1/2 tablespoons) of unsifted enriched all purpose flour provides:

Nutrition Facts	
Calories	99
Protein	2 g
Carbohydrate	20 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, ALL PURPOSE 40, UNBLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Unbleached wheat flour enriched with thiamin, riboflavin, niacin and iron. May have added calcium, enzymes and ascorbic acid.

Pack Size:

4/10-pound bags.

Yield:

One pound of flour equals approximately 3-1/2 cups.

Uses:

Flour is the primary ingredient in baked items of all types and is used as a thickening agent for sauces and gravies.

Storage:

Store in a well-ventilated area off the floor and away from walls. Best storage conditions are at a temperature below 50°F and at less than 60% relative humidity. Do not stack higher than eight bags. Rotate use. Excessive relative humidity and heat contribute to infestation, caking, and mold. Keep from strong odors as flour readily absorbs them. Refrigeration is necessary in hot climates. Store opened unused flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing baked items or sauces and gravies.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, ALL PURPOSE 40, UNBLEACHED

One ounce (3-1/2 tablespoons) of unsifted enriched all purpose flour provides:

Nutrition Facts	
Calories	99
Protein	2 g
Carbohydrate	20 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, ALL PURPOSE 50, BLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Bleached wheat flour enriched with thiamin, riboflavin, niacin and iron. May have added calcium, enzymes and ascorbic acid.

Pack Size:

50-pound bag.

Yield:

One pound of flour equals approximately 3-1/2 cups.

Uses:

Flour is the primary ingredient in baked items of all types and is used as a thickening agent for sauces and gravies.

Storage:

Store in a well-ventilated area off the floor and away from walls. Best storage conditions are at a temperature below 50°F and at less than 60% relative humidity. Do not stack higher than eight bags. Rotate use. Excessive relative humidity and heat contribute to infestation, caking, and mold. Keep from strong odors as flour readily absorbs them. Refrigeration is necessary in hot climates. Store opened unused flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing baked items or sauces and gravies.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, ALL PURPOSE 50, BLEACHED

One ounce (3-1/2 tablespoons) of unsifted enriched all purpose flour provides:

Nutrition Facts	
Calories	99
Protein	2 g
Carbohydrate	20 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, ALL PURPOSE 50, UNBLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Wheat flour enriched with thiamin, riboflavin, niacin and iron. May have added calcium, enzymes and ascorbic acid. May be bleached or unbleached.

Pack Size:

50-pound bag.

Yield:

One pound of flour equals approximately 3-1/2 cups.

Uses:

Flour is the primary ingredient in baked items of all types and is used as a thickening agent for sauces and gravies.

Storage:

Store in a well-ventilated area off the floor and away from walls. Best storage conditions are at a temperature below 50°F and at less than 60% relative humidity. Do not stack higher than eight bags. Rotate use. Excessive relative humidity and heat contribute to infestation, caking, and mold. Keep from strong odors as flour readily absorbs them. Refrigeration is necessary in hot climates. Store opened unused flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing baked items or sauces and gravies.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, ALL PURPOSE 50, UNBLEACHED

One ounce (3-1/2 tablespoons) of unsifted enriched all purpose flour provides:

Nutrition Facts	
Calories	99
Protein	2 g
Carbohydrate	20 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, ALL PURPOSE 8/5, BLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Bleached wheat flour enriched with thiamin, riboflavin, niacin and iron. May have added calcium, enzymes and ascorbic acid.

Pack Size:

8/5-pound bags.

Yield:

One pound of flour equals approximately 3-1/2 cups.

Uses:

Flour is the primary ingredient in baked items of all types and is used as a thickening agent for sauces and gravies.

Storage:

Store in a well-ventilated area off the floor and away from walls. Best storage conditions are at a temperature below 50°F and at less than 60% relative humidity. Do not stack higher than eight bags. Rotate use. Excessive relative humidity and heat contribute to infestation, caking, and mold. Keep from strong odors as flour readily absorbs them. Refrigeration is necessary in hot climates. Store opened unused flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing baked items or sauces and gravies.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, ALL PURPOSE 8/5, BLEACHED

One ounce (3-1/2 tablespoons) of unsifted enriched all purpose flour provides:

Nutrition Facts	
Calories	99
Protein	2 g
Carbohydrate	20 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, BREAD 25, BLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Bleached enriched wheat flour with a minimum protein level of 11% for better gluten (as compared to 9% for all purpose flour).

Pack Size:

25-pound bag.

Yield:

One pound equals approximately 3-1/2 cups.

Uses:

The primary use of bread flour is for breads, rolls and other yeast products. Bread flour is not recommended for cakes, pie crusts or quick breads.

Storage:

Store in a cool, dry, well-ventilated area. For best preservation, store flour at a temperature below 50°F and at less than 60% relative humidity. Excessive humidity and heat contribute to infestation, caking and mold. Cross-stack on pallets away from the wall. Rotate use. Flour absorbs odors and should be kept away from substances which give off distinct odors. Store opened unused flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing breads, rolls, pizza dough and other yeast products.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, BREAD 25, BLEACHED

One ounce (3-1/2 tablespoons) of unsifted flour provides:

Nutrition Facts	
Calories	109
Protein	3 g
Carbohydrate	21 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, BREAD 25, UNBLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Unbleached enriched wheat flour with a minimum protein level of 11% for better gluten (as compared to 9% for all purpose flour).

Pack Size:

25-pound bag.

Yield:

One pound equals approximately 3-1/2 cups.

Uses:

The primary use of bread flour is for breads, rolls and other yeast products. Bread flour is not recommended for cakes, pie crusts or quick breads.

Storage:

Store in a cool, dry, well-ventilated area. For best preservation, store flour at a temperature below 50°F and at less than 60% relative humidity. Excessive humidity and heat contribute to infestation, caking and mold. Cross-stack on pallets away from the wall. Rotate use. Flour absorbs odors and should be kept away from substances which give off distinct odors. Store opened unused flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing breads, rolls, pizza dough and other yeast products.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, BREAD 25, UNBLEACHED

One ounce (3-1/2 tablespoons) of unsifted flour provides:

Nutrition Facts	
Calories	109
Protein	3 g
Carbohydrate	21 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, BREAD 40, BLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Bleached enriched wheat flour with a minimum protein level of 11% for better gluten (as compared to 9% for all purpose flour).

Pack Size:

4/10-pound bags.

Yield:

One pound equals approximately 3-1/2 cups.

Uses:

The primary use of bread flour is for breads, rolls and other yeast products. Bread flour is not recommended for cakes, pie crusts or quick breads.

Storage:

Store in a cool, dry, well-ventilated area. For best preservation, store flour at a temperature below 50°F and at less than 60% relative humidity. Excessive humidity and heat contribute to infestation, caking and mold. Cross-stack on pallets away from the wall. Rotate use. Flour absorbs odors and should be kept away from substances which give off distinct odors. Store opened unused flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing breads, rolls, pizza dough and other yeast products.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, BREAD 40, BLEACHED

One ounce (3-1/2 tablespoons) of unsifted flour provides:

Nutrition Facts	
Calories	109
Protein	3 g
Carbohydrate	21 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, SOFT WHEAT 50, BLEACHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Bleached enriched bakers soft wheat flour milled from wheat of the classes Soft Red Winter or White Wheat.

Pack Size:

50-pound bag.

Yield:

One pound of flour equals approximately 3-1/2 cups.

Uses:

Bakers soft wheat flour is primarily used in baking cookies and crackers.

Storage:

Store in a cool, dry, well-ventilated area. Best storage conditions are at a temperature below 50°F and at less than 60% relative humidity. Excessive humidity and heat contribute to infestation, caking and mold. Cross-stack bags of flour on pallets away from the wall. Rotate use. Flour absorbs odors and should be kept away from substances that give off distinct odors. Store opened flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing baked items such as cookies and crackers.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, SOFT WHEAT 50, BLEACHED

One ounce (3-1/2 tablespoons) of unsifted soft wheat flour provides:

Nutrition Facts	
Calories	99
Protein	2 g
Carbohydrate	20 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, SOFT WHEAT, UNBLEACHED, BULK

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Unbleached enriched bakers soft wheat flour milled from wheat of the classes Soft Red Winter or White Wheat.

Pack Size:

Bulk.

Yield:

One pound of flour equals approximately 3-1/2 cups.

Uses:

Bakers soft wheat flour is primarily used in baking cookies and crackers.

Storage:

Store in a cool, dry, well-ventilated area. Best storage conditions are at a temperature below 50°F and at less than 60% relative humidity. Excessive humidity and heat contribute to infestation, caking and mold. Cross-stack bags of flour on pallets away from the wall. Rotate use. Flour absorbs odors and should be kept away from substances that give off distinct odors. Store opened flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes for preparing baked items such as cookies and crackers.

Cooking:

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NSLP Fact Sheets

Name: FLOUR, SOFT WHEAT, UNBLEACHED, BULK

One ounce (3-1/2 tablespoons) of unsifted soft wheat flour provides:

Nutrition Facts	
Calories	99
Protein	2 g
Carbohydrate	20 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.3 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, WHOLE WHEAT, BULK

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Whole wheat flour contains the finely ground bran, germ, and endosperm of the whole kernel. May contain ascorbic acid as a dough conditioner and enzymes for improved baking.

Pack Size:

Bulk.

Yield:

One pound of whole wheat flour equals approximately 3-1/2 cups.

Uses:

Whole wheat flour is the primary ingredient in many breads and other baked items.

Storage:

Store in a well-ventilated area at less than 60% relative humidity. Keep off the floor and away from walls. Do not stack higher than eight bags. Rotate use. Excessive humidity and heat contribute to infestation, caking and mold. Keep away from strong odors as flour readily absorbs them. Whole wheat flour can become rancid and shelf life is less than that of white flour. If it is stored for any length of time, check for rancidity by smelling the flour. Refrigeration is necessary in hot climates. Store opened flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Whole wheat flour products have a distinctive flavor and a coarser texture than those made from white flour. Substitute whole wheat flour for part of the white flour in recipes. For best results, use one part whole wheat flour and three parts white flour. The more whole wheat flour, the longer the rising time needed. Because whole wheat flour absorbs liquid more slowly than white flour, yeast breads may also take longer to knead.

NSLP Fact Sheets

Name: FLOUR, WHOLE WHEAT, BULK

Cooking:

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One ounce (3-3/4 tablespoons) of whole wheat flour provides:

Nutrition Facts	
Calories	95
Protein	3 g
Carbohydrate	20 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	9 mg
Sodium	1 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, WHOLE WHEAT 25

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Whole wheat flour contains the finely ground bran, germ, and endosperm of the whole kernel. May contain ascorbic acid as a dough conditioner and enzymes for improved baking.

Pack Size:

25-pound bag.

Yield:

One pound of whole wheat flour equals approximately 3-1/2 cups.

Uses:

Whole wheat flour is the primary ingredient in many breads and other baked items.

Storage:

Store in a well-ventilated area at less than 60% relative humidity. Keep off the floor and away from walls. Do not stack higher than eight bags. Rotate use. Excessive humidity and heat contribute to infestation, caking and mold. Keep away from strong odors as flour readily absorbs them. Whole wheat flour can become rancid and shelf life is less than that of white flour. If it is stored for any length of time, check for rancidity by smelling the flour. Refrigeration is necessary in hot climates. Store opened flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Whole wheat flour products have a distinctive flavor and a coarser texture than those made from white flour. Substitute whole wheat flour for part of the white flour in recipes. For best results, use one part whole wheat flour and three parts white flour. The more whole wheat flour, the longer the rising time needed. Because whole wheat flour absorbs liquid more slowly than white flour, yeast breads may also take longer to knead.

NSLP Fact Sheets

Name: FLOUR, WHOLE WHEAT 25

Cooking:

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One ounce (3-3/4 tablespoons) of whole wheat flour provides:

Nutrition Facts	
Calories	95
Protein	3 g
Carbohydrate	20 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	9 mg
Sodium	1 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, WHOLE WHEAT 40

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Whole wheat flour contains the finely ground bran, germ, and endosperm of the whole kernel. May contain ascorbic acid as a dough conditioner and enzymes for improved baking.

Pack Size:

4/10-pound bags.

Yield:

One pound of whole wheat flour equals approximately 3-1/2 cups.

Uses:

Whole wheat flour is the primary ingredient in many breads and other baked items.

Storage:

Store in a well-ventilated area at less than 60% relative humidity. Keep off the floor and away from walls. Do not stack higher than eight bags. Rotate use. Excessive humidity and heat contribute to infestation, caking and mold. Keep away from strong odors as flour readily absorbs them. Whole wheat flour can become rancid and shelf life is less than that of white flour. If it is stored for any length of time, check for rancidity by smelling the flour. Refrigeration is necessary in hot climates. Store opened flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Whole wheat flour products have a distinctive flavor and a coarser texture than those made from white flour. Substitute whole wheat flour for part of the white flour in recipes. For best results, use one part whole wheat flour and three parts white flour. The more whole wheat flour, the longer the rising time needed. Because whole wheat flour absorbs liquid more slowly than white flour, yeast breads may also take longer to knead.

NSLP Fact Sheets

Name: FLOUR, WHOLE WHEAT 40

Cooking:

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One ounce (3-3/4 tablespoons) of whole wheat flour provides:

Nutrition Facts	
Calories	95
Protein	3 g
Carbohydrate	20 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	9 mg
Sodium	1 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FLOUR, WHOLE WHEAT 50

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Whole wheat flour contains the finely ground bran, germ, and endosperm of the whole kernel. May contain ascorbic acid as a dough conditioner and enzymes for improved baking.

Pack Size:

50-pound bag.

Yield:

One pound of whole wheat flour equals approximately 3-1/2 cups.

Uses:

Whole wheat flour is the primary ingredient in many breads and other baked items.

Storage:

Store in a well-ventilated area at less than 60% relative humidity. Keep off the floor and away from walls. Do not stack higher than eight bags. Rotate use. Excessive humidity and heat contribute to infestation, caking and mold. Keep away from strong odors as flour readily absorbs them. Whole wheat flour can become rancid and shelf life is less than that of white flour. If it is stored for any length of time, check for rancidity by smelling the flour. Refrigeration is necessary in hot climates. Store opened flour in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Whole wheat flour products have a distinctive flavor and a coarser texture than those made from white flour. Substitute whole wheat flour for part of the white flour in recipes. For best results, use one part whole wheat flour and three parts white flour. The more whole wheat flour, the longer the rising time needed. Because whole wheat flour absorbs liquid more slowly than white flour, yeast breads may also take longer to knead.

NSLP Fact Sheets

Name: FLOUR, WHOLE WHEAT 50

Cooking:

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One ounce (3-3/4 tablespoons) of whole wheat flour provides:

Nutrition Facts	
Calories	95
Protein	3 g
Carbohydrate	20 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	9 mg
Sodium	1 mg
Dietary Fiber	3 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: FRUIT AND NUT MIX, DRIED

Category: Fruits and vegetables.

Date: 05/09/05

Description:

Dried Fruit and Nut Mix may consist of equal parts of dried cranberries, dried dates, dried figs, dried plum pieces, walnut pieces, almonds, or dried cherries.

Pack Size:

5/5--pound packages.

Yield:

One 5-pound package provides 40 1/3-cup servings.

Uses:

Dried Fruit and Nut Mix can be served, as is, as a meal-time fruit choice; be repackaged to take as a snack on a field trip; or served as a delicious, nutritious topping for ice cream or yogurt or cereal at breakfast.

Storage:

If package is opened, refrigerate and use within 6 months. Unopened packages will keep 6 months in a dry place at temperatures under 65°F.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

NSLP Fact Sheets

Name: **FRUIT AND NUT MIX, DRIED**

A 1/3-cup serving of Dried Fruit and Nut Mix consisting of dried cranberries, dates, figs, dried plums and walnuts provides 1/4 cup fruit/vegetable + 1/4 oz. meat alternate:

Nutrition Facts	
Calories	180
Protein	3 g
Carbohydrate	31 g
Fat	5.0 g
Saturated Fat	0.3 g
Cholesterol	0 mg
Iron	0.9 mg
Calcium	52 mg
Sodium	0 mg
Dietary Fiber	4 g
Vitamin A	12 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: GRAPEFRUIT, FRESH

Category: Fruits and vegetables.

Date: 05/19/97

Description:

Fresh grapefruit of U.S. Grade 1 or better. Size, variety, and case weight will vary depending upon the state in which they are grown.

Pack Size:

Cartons weighting 34-39 pounds each.

Yield:

One pound of fresh grapefruit provides 2 servings of 1/2 fruit each, with each half providing approximately 1/2 cup of fruit and juice. One pound of fresh grapefruit will yield approximately 4.1 1/4-cup servings of fruit sections and juice.

Uses:

Serve fresh grapefruit halved for breakfast, or section the fruits and use sections and juice in salads. For a quick and easy snack:

Slice grapefruit into halves,
through the stem end.

Slice the halves again, through
the stem end.

Turn sideways, and slice across
the previous cut. Perfect points
will be formed.

Storage:

Store grapefruit in a well ventilated area, keeping cartons off the floor to improve circulation of air and discourage condensation of moisture on fruit. The ideal storage temperature for fresh grapefruit is 50°F, with a relative humidity of 85-90%. Chill damage is evidenced by rapid deterioration of the interior of the fruit after it is removed from storage, and can be avoided by storing the fruits at temperatures no lower than 40°F.

Grapefruit may show signs of russetting (browning of the peel) or regreening (peel of ripe fruit becoming green again). Neither of these conditions affect the quality of the fruit.

Additional note: Florida grapefruits may be treated with ethylene, and should not be stored for long periods. Long storage of ethylene treated grapefruits may result in stem end rot. Refrigerated storage of grapefruit is not recommended. If it is necessary to store Florida grapefruit under refrigeration, a limited storage period is advised, and then only if fruit is inspected at regular intervals.

NSLP Fact Sheets

Name: GRAPEFRUIT, FRESH

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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A serving of 1/2 grapefruit provides:

Nutrition Facts	
Calories	38
Protein	0 g
Carbohydrate	9 g
Fat	1.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.1 mg
Calcium	14 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	15 RE
Vitamin C	41 mg

NSLP Fact Sheets



Name: GRITS, CORN, WHITE

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Enriched white corn (hominy) grits, coarse or fine ground.

Pack Size:

8/5--pound bags.

Yield:

One pound of regular corn grits yields 25.1 1/2-cup servings or 16.7 3/4-cup servings of cooked corn grits.

Uses:

Serve enriched corn grits as a hot cereal or use in breads, muffins, main dishes or desserts.

Storage:

Store corn grits off the floor in a cool, dry, well-ventilated place. A relative humidity of 70% or less is recommended. If corn grits are held at a high temperature for an extended period, the grits will develop a rancid flavor. Store opened bags of grits in tightly closed metal containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Do not wash or rinse corn grits before cooking. Enrichment does not wash out, but some natural food value is lost.

Use corn grits in combination with meat and cheese in main dishes or in puddings for desserts.

Cooking:

100 Servings:

NSLP Fact Sheets

Name: **GRITS, CORN, WHITE**

- (1) Corn Grits - (Weight - 4 Lbs. 20 Oz.) - (Measure 3 Qts.)
- (2) Salt - Weight - 2 Oz.) - (Measure - 1/4 Cup)
- (3) Boiling Water - (Measure - 3-3/4 Gal.)

Directions:

1. Add grits to boiling salt water.

2. Boil for 10 minutes, stirring frequently. Reduce heat and simmer, stirring occasionally.

SERVING: 1/2-cup provides 1 serving of cooked cereal grain.

A 1/2-cup serving of enriched corn grits, cooked with no added salt or fat, provides:

Nutrition Facts	
Calories	73
Protein	1 g
Carbohydrate	15 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	0 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: GRITS, CORN, YELLOW

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/18/97

Description:

Enriched white corn (hominy) grits, coarse or fine ground.

Pack Size:

8/5--pound bags.

Yield:

One pound of regular corn grits yields 25.1 1/2-cup servings or 16.7 3/4-cup servings of cooked corn grits.

Uses:

Serve enriched corn grits as a hot cereal or use in breads, muffins, main dishes or desserts.

Storage:

Store corn grits off the floor in a cool, dry, well-ventilated place. A relative humidity of 70% or less is recommended. If corn grits are held at a high temperature for an extended period, the grits will develop a rancid flavor. Store opened bags of grits in tightly closed metal containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Do not wash or rinse corn grits before cooking. Enrichment does not wash out, but some natural food value is lost.

Use corn grits in combination with meat and cheese in main dishes or in puddings for desserts.

Cooking:

100 Servings:

NSLP Fact Sheets

Name: **GRITS, CORN, YELLOW**

- (1) Corn Grits - (Weight - 4 Lbs. 20 Oz.) - (Measure 3 Qts.)
- (2) Salt - (Weight - 2 Oz.) - (Measure - 1/4 Cup)
- (3) Boiling Water - (Measure - 3-3/4 Gal.)

Directions:

1. Add grits to boiling salt water.

2. Boil for 10 minutes, stirring frequently. Reduce heat and simmer, stirring occasionally.

SERVING: 1/2-cup provides 1 serving of cooked cereal grain.

A 1/2-cup serving of enriched corn grits, cooked with no added salt or fat, provides:

Nutrition Facts	
Calories	73
Protein	1 g
Carbohydrate	15 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	0 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: HAM, WATER ADDED, CHILLED 3

Category: Meats and meat alternates.

Date: 12/01/00

Description:

This ham product is whole, cured, smoked, boneless, fully cooked, 95% fat free, and approximately 4-4 1/2 inches in diameter.

Pack Size:

12/3-pound hams per case.

Yield:

One pound yields 11.4 one-ounce servings of lean meat.

Uses:

Serve hot or cold, sliced or diced for sandwiches, salads, and casseroles. If served cold, the optimum serving temperature is 36°- 45°F.

Storage:

Store ham product in refrigerator at 35°F in original container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO HEAT: Roast ham at 325°F to an internal temperature of at least 140°F, about 2 hours. Heat ham with or without casings. Remove casings before serving.

Cooking:

NSLP Fact Sheets

Name: HAM, WATER ADDED, CHILLED 3

A 1-ounce serving of ham, heated, provides:

Nutrition Facts	
Calories	36
Protein	3 g
Carbohydrate	0 g
Fat	0.8 g
Saturated Fat	0.3 g
Cholesterol	13 mg
Iron	0.0 mg
Calcium	0 mg
Sodium	264 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: HAM, WATER ADDED, CHILLED 40

Category: Meats and meat alternates.

Date: 12/01/00

Description:

This ham product is whole, cured, smoked, boneless, fully cooked, 95% fat free, and approximately 4-4 1/2 inches in diameter.

Pack Size:

4/10-pound hams per case.

Yield:

One pound yields 11.4 one-ounce servings of lean meat.

Uses:

Serve hot or cold, sliced or diced for sandwiches, salads, and casseroles. If served cold, the optimum serving temperature is 36°- 45°F.

Storage:

Store ham product in refrigerator at 35°F in original container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO HEAT: Roast ham at 325°F to an internal temperature of at least 140°F, about 2 hours. Heat ham with or without casings. Remove casings before serving.

Cooking:

NSLP Fact Sheets

Name: HAM, WATER ADDED, CHILLED 40

A 1-ounce serving of ham, heated, provides:

Nutrition Facts	
Calories	36
Protein	3 g
Carbohydrate	0 g
Fat	0.8 g
Saturated Fat	0.3 g
Cholesterol	13 mg
Iron	0.0 mg
Calcium	0 mg
Sodium	264 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: HAM, WATER ADDED, FULLY COOKED, FROZEN

Category: Meats and meat alternates.

Date: 06/06/01

Description:

This ham product is whole, cured, smoked, boneless, fully cooked, 95% fat free, and approximately 4-4 1/2 inches in diameter.

Pack Size:

4/10-pound hams per carton.

Yield:

One pound yields 11.4 1-ounce servings of lean meat.

Uses:

Serve hot or cold, sliced or diced for sandwiches, salads, and casseroles at lunch. If served cold, the optimum serving temperature is 40°F.

Storage:

Store ham product in freezer at or below 0°F in original container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO THAW: Remove the amount needed from frozen storage. Thaw in refrigerator at 36-45°F for 48 hours. Use thawed ham within 24 hours.

TO HEAT: Roast ham at 325°F to an internal temperature of at least 140°F, about 2 hours. Heat ham with or without casings. Remove casings before serving.

Cooking:

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NSLP Fact Sheets

Name: HAM, WATER ADDED, FULLY COOKED, FROZEN

A 1-ounce serving of ham, heated, provides:

(Nutrient information was obtained from industry sources. Ham, Water Added will be included in the National Nutrient Database for Child Nutrition Programs (NND-CNP).

Nutrition Facts	
Calories	29
Protein	4 g
Carbohydrate	0 g
Fat	1.0 g
Saturated Fat	0.2 g
Cholesterol	13 mg
Iron	0.4 mg
Calcium	1 mg
Sodium	344 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: LEMONS, FRESH

Category: Fruits and vegetables.

Date: 08/10/01

Description:

Fresh lemons are U.S. Grade 1 or better - size, variety, and case weight will vary.

Pack Size:

34-39 pound cartons. Each carton contains a count of 115 to 165 lemons, loosely packed, not bagged.

Yield:

One medium lemon yields approximately 3 tablespoons of juice and 1 tablespoon of grated peel.

Uses:

Lemons, because of their distinctive flavor, are great flavorings in pies, puddings, cookies, and cakes. They are also flavorful, as well as attractive, when quartered or sliced for garnishes accompanying fish, meats, and vegetables. The squeezed juice, when sweetened, makes an excellent fresh lemonade beverage. Lemon juice can easily be substituted for vinegar in salad dressing recipes.

Storage:

Do not store lemons in plastic bags or film-wrapped trays because moisture drops may form between the film and peel, promoting mold growth. Store lemons loosely in refrigerator at 35-50°F.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Wash lemons thoroughly before using.

Cooking:

NSLP Fact Sheets

Name: LEMONS, FRESH

A serving of one lemon with peel provides:

Nutrition Facts	
Calories	21
Protein	1 g
Carbohydrate	11 g
Fat	0.3 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.7 mg
Calcium	65 mg
Sodium	3 mg
Dietary Fiber	5 g
Vitamin A	3 RE
Vitamin C	83 mg

A serving of one lemon without peel provides:

Nutrition Facts	
Calories	16
Protein	0 g
Carbohydrate	5 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	15 mg
Sodium	1 mg
Dietary Fiber	1 g
Vitamin A	1 RE
Vitamin C	30 mg

NSLP Fact Sheets



Name: LUNCHEON MEAT, READY-TO-EAT, CANNED

Category: Meats and meat alternates.

Date: 12/28/04

Description:

Canned Luncheon Meat is a ready-to-eat all-pork product.

Pack Size:

24/30-ounce cans per case.

Yield:

One 30-ounce can will provide 15-2-ounce servings.

Uses:

Canned luncheon meat may be baked whole with a glaze (mix together 1/4-cup honey and 1 teaspoon prepared mustard and spread on top of luncheon meat). Canned luncheon meat may be sliced for sandwiches or served hot with beans, cabbage, or potatoes. Canned luncheon meat may be cut into large pieces and added to soups, scrambled eggs, or salads. Cut luncheon meat into small pieces and make a meat sauce, hash, or sandwich filling.

Storage:

Store unopened cans of luncheon meat in a cool, dry place off the floor. After opening, refrigerate unused luncheon meat in a nonmetallic container and use within 3-4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:
<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To remove luncheon meat from the can in one piece: Cut out both the top and bottom lids of the can; push out meat with thumbs against one lid.

Cooking:

NSLP Fact Sheets

Name: LUNCHEON MEAT, READY-TO-EAT, CANNED

A 2-ounce (57g) serving of luncheon meat provides: (Note: Nutrient content is based upon an average of nutritional information provided by vendors.)

Nutrition Facts	
Calories	138
Protein	9 g
Carbohydrate	1 g
Fat	11.0 g
Saturated Fat	4.0 g
Cholesterol	40 mg
Iron	0.5 mg
Calcium	9 mg
Sodium	490 mg
Dietary Fiber	0 g
Vitamin A	2 RE
Vitamin C	0.3 mg

NSLP Fact Sheets



Name: **MACARONI AND CHEESE, PROCESSED, FROZEN**

Category: Meats and meat alternates.

Date: 04/05/01

Description:

Also a Bread Alternate. Frozen Macaroni and Cheese is made from cooked, enriched macaroni, cheese sauce (cheddar cheese, American Cheese, Swiss Cheese, or club cheese), spices, and thickeners.

Pack Size:

6/5 pound sealed plastic pouches per 30 pound box.

Yield:

Each case provides 48 8-ounce servings.

Uses:

Macaroni and cheese can be served as a main entree or a side dish accompaniment. Each 8-ounce serving provides 2 ounces of equivalent meat alternate and 2 bread alternate servings for the National School Lunch Meal Pattern requirement.

Storage:

Keep frozen at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Macaroni and Cheese can be prepared from a frozen or thawed state. To thaw, lay pouches onto sheet trays, store in refrigerator overnight.

Cooking:

FROM A THAWED STATE: Place unopened pouch in boiling water - will be ready to serve in 20 to 25 minutes. IN CONVECTION OVEN: Remove contents of pouch and place in a lightly sprayed (oiled) covered tray - bake in preheated oven at 375°F for 35 minutes to an internal temperature of 165°F.

FROM A FROZEN STATE: Place unopened pouch in boiling water for 40 to 45 minutes. IN A CONVECTION OVEN: Remove contents of pouch and place in a sprayed (lightly oiled) covered tray - bake in preheated oven at 375°F for 55 to 60

NSLP Fact Sheets

Name: MACARONI AND CHEESE, PROCESSED, FROZEN

minutes to an internal temperature of 165°F.

Allow to stand 10 to 15 minutes before serving to firm up.

During serving period, maintain an internal temperature above 140°F.

A 1-cup serving of Macaroni and Cheese provides 2 ounces of meat alternate and 2 bread alternate servings.

Nutrition Facts	
Calories	330
Protein	17 g
Carbohydrate	31 g
Fat	14.5 g
Saturated Fat	8.0 g
Cholesterol	41 mg
Iron	1.4 mg
Calcium	386 mg
Sodium	1058 mg
Dietary Fiber	1 g
Vitamin A	247 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: **MACARONI, ELBOW, ENRICHED**

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/31/98

Description:

Macaroni, elbow or long (3/4" to 1-1/2" in length), spaghetti (8-1/2" to 11" in length), and rotini (1" to 1-3/4" in length) made from semolina or durum flour. Enriched with thiamin, riboflavin, niacin, and iron.

Pack Size:

20-pound carton.

Yield:

Macaroni: Elbow or long: One pound cooked macaroni yields about 19.5 1/2-cup portions. One pound dry macaroni equals about 3-1/2-cups.

Spaghetti: One pound cooked spaghetti yields about 16.5 1/2-cup portions. One pound dry spaghetti equals about 6-3/8 cups.

Rotini: Spirals: One pound cooked rotini yields about 16.9 1/2-cup portions. One pound dry rotini equals about 5-3/8 cups.

Uses:

Macaroni and similar pasta products may be combined with a tomato or meat sauce. Use in recipes for soup, casseroles or salads. Combine with eggs, fish, fowl, vegetables, meat or cheese.

Storage:

Store pasta products off the floor in a cool, dry, well-ventilated place.

Store opened pasta products in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To cook macaroni, spaghetti or rotini: 100 Servings

Ingredients: Salt(Optional): (Weight: 3-1/2 oz.) (Measure: 1/3 cup); Boiling Water: (Measure: 6 gallons); Macaroni: (Weight: 5 lbs., 4 oz.); OR Spaghetti: (Weight:

NSLP Fact Sheets

Name: MACARONI, ELBOW, ENRICHED

6 lbs., 7 oz.); OR Rotini: (Weight: 6 lbs.)

Cooking:

Directions: (1) Add salt to boiling water(optional). Slowly stir macaroni, spaghetti, or rotini until water boils again. (2) Cook macaroni uncovered about 8 minutes until tender but firm, 10 minutes for spaghetti, and 5-10 minutes for rotini. DO NOT OVERCOOK. (3) Drain.

Pasta is done when tender, but firm. If pasta is to be used in a dish requiring further cooking or held on a steamtable, undercook it slightly. Drain pasta and rinse in cool water to stop cooking. When pasta is not to be served immediately, drain off water and toss lightly with a small amount of salad oil to prevent sticking and drying out.

Cover tightly and store. To reheat pasta, place in a colander and immerse in rapidly boiling water just long enough to heat thoroughly. DO NOT OVERCOOK.

A 1/2-cup serving of tender cooked (unsalted) enriched macaroni, spaghetti, or rotini provides:

Nutrition Facts	
Calories	99
Protein	3 g
Carbohydrate	19 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: **MACARONI, ROTINI (SPIRALS), ENRICHED**

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/31/98

Description:

Rotini (1" to 1-3/4" in length) made from semolina or durum flour; Other pasta products: macaroni, elbow or long (3/4" to 1-1/2" in length); and spaghetti (8-1/2" to 11" in length). Enriched with thiamin, riboflavin, niacin, and iron.

Pack Size:

20-pound bag.

Yield:

Rotini (Spirals): One pound cooked rotini yields about 16.9 1/2-cup portions. One pound dry rotini equals about 5-3/8 cups.

Macaroni: Elbow or long: One pound cooked macaroni yields about 19.5 1/2-cup portions. One pound dry macaroni equals about 3-1/2-cups.

Spaghetti: One pound cooked spaghetti yields about 16.5 1/2-cup portions. One pound dry spaghetti equals about 6-3.8 cups.

Uses:

Macaroni and similar pasta products may be combined with a tomato or meat sauce. Use in recipes for soup, casseroles or salads. Combine with eggs, fish, fowl, vegetables, meat or cheese.

Storage:

Store pasta products off the floor in a cool, dry, well-ventilated place.

Store opened pasta products in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To cook macaroni, spaghetti or rotini: 100 Servings

Ingredients: Salt(Optional): (Weight: 3-1/2 oz.) (Measure: 1/3 cup); Boiling Water: (Measure: 6 gallons); Macaroni: (Weight: 5 lbs., 4 oz.); OR Spaghetti: (Weight:

NSLP Fact Sheets

Name: **MACARONI, ROTINI (SPIRALS), ENRICHED**

6 lbs., 7 oz.); OR Rotini: (Weight: 6 lbs.)

Cooking:

Directions: (1) Add salt to boiling water(optional). Slowly stir macaroni, spaghetti, or rotini until water boils again. (2) Cook macaroni uncovered about 8 minutes until tender but firm, 10 minutes for spaghetti, and 5-10 minutes for rotini. DO NOT OVERCOOK. (3) Drain.

Pasta is done when tender, but firm. If pasta is to be used in a dish requiring further cooking or held on a steamtable, undercook it slightly. Drain pasta and rinse in cool water to stop cooking. When pasta is not to be served immediately, drain off water and toss lightly with a small amount of salad oil to prevent sticking and drying out.

Cover tightly and store. To reheat pasta, place in a colander and immerse in rapidly boiling water just long enough to heat thoroughly. DO NOT OVERCOOK.

A 1/2-cup serving of tender cooked (unsalted) enriched macaroni, spaghetti, or rotini provides:

Nutrition Facts	
Calories	99
Protein	3 g
Carbohydrate	19 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: MILK, INSTANT 2, NONFAT, DRY

Category: Other Foods

Date: 12/16/02

Description:

Instant nonfat dry milk is made by removing water from pasteurized skim milk. It contains no added preservative. It is U.S. Extra Grade and is fortified with Vitamins A and D.

Pack Size:

12/25.6 ounce packages.

Yield:

Uses:

Use reconstituted nonfat dry milk in place of fresh milk in recipes such as breads, cakes, soups, gravies, sauces, mashed potatoes, and custards. Try adding a tablespoon of nonfat dry milk to smoothies for a creamy treat with added protein.

RECONSTITUTED NONFAT DRY MILK MAY NOT BE USED TO MEET THE FLUID MILK REQUIREMENT FOR FEDERAL REIMBURSEMENT.

Storage:

Store nonfat dry milk off the floor in a cool, dry place. Store opened nonfat dry milk in a tightly covered container. When exposed to the air and moisture, it becomes lumpy and the flavor changes. Because the milk has been treated with a steam process to create large, porous, free-flowing particles, it mixes readily in water. After mixing with water, cover milk and refrigerate. Use in recipes within 3 to 5 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD

Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To reconstitute one cup of nonfat dry milk, combine 1/3 cup nonfat dry milk powder with 1 cup of water and mix well.

NSLP Fact Sheets

Name: MILK, INSTANT 2, NONFAT, DRY

Cooking:

When nonfat dry milk is specified in recipes such as bread, biscuits, muffins, and cakes that contain large portions of dry ingredients, the nonfat dry milk may be mixed with the other dry ingredients. The water for reconstitution may be added to the liquid ingredients.

Use nonfat dry milk as directed in recipes requiring dry or reconstituted milk or as a substitute in a cooked product when fresh milk is specified.

One cup (252 ml) of reconstituted skim milk provides:

Nutrition Facts	
Calories	80
Protein	8 g
Carbohydrate	12 g
Fat	0 g
Saturated Fat	0 g
Cholesterol	5 mg
Iron	0 mg
Calcium	280 mg
Sodium	125 mg
Dietary Fiber	0 g
Vitamin A	6 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: MILK, INSTANT 24, NONFAT, DRY

Category: Other Foods

Date: 12/16/02

Description:

Instant nonfat dry milk is made by removing water from pasteurized skim milk. It contains no added preservative. It is U.S. Extra Grade and is fortified with Vitamins A and D.

Pack Size:

6/4-pound packages.

Yield:

Uses:

Use reconstituted nonfat dry milk in place of fresh milk in recipes such as breads, cakes, soups, gravies, sauces, mashed potatoes, and custards. Try adding a tablespoon of nonfat dry milk to smoothies for a creamy treat with added protein.

RECONSTITUTED NONFAT DRY MILK MAY NOT BE USED TO MEET THE FLUID MILK REQUIREMENT FOR FEDERAL REIMBURSEMENT.

Storage:

Store nonfat dry milk off the floor in a cool, dry place. Store opened nonfat dry milk in a tightly covered container. When exposed to the air and moisture, it becomes lumpy and the flavor changes. Because the milk has been treated with a steam process to create large, porous, free-flowing particles, it mixes readily in water. After mixing with water, cover milk and refrigerate. Use in recipes within 3 to 5 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD

Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To reconstitute one cup of nonfat dry milk, combine 1/3 cup nonfat dry milk powder with 1 cup of water and mix well.

NSLP Fact Sheets

Name: MILK, INSTANT 24, NONFAT, DRY

Cooking:

When nonfat dry milk is specified in recipes such as bread, biscuits, muffins, and cakes that contain large portions of dry ingredients, the nonfat dry milk may be mixed with the other dry ingredients. The water for reconstitution may be added to the liquid ingredients.

Use nonfat dry milk as directed in recipes requiring dry or reconstituted milk or as a substitute in a cooked product when fresh milk is specified.

One cup (252 ml) of reconstituted skim milk provides:

Nutrition Facts	
Calories	80
Protein	8 g
Carbohydrate	12 g
Fat	0 g
Saturated Fat	0 g
Cholesterol	5 mg
Iron	0 mg
Calcium	280 mg
Sodium	125 mg
Dietary Fiber	0 g
Vitamin A	6 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: MILK, INSTANT, NONFAT, DRY

Category: Other Foods

Date: 12/16/02

Description:

Instant nonfat dry milk is made by removing water from pasteurized skim milk. It contains no added preservative. It is U.S. Extra Grade and is fortified with Vitamins A and D.

Pack Size:

25 kg bag (55 pounds)

Yield:

Uses:

Use reconstituted nonfat dry milk in place of fresh milk in recipes such as breads, cakes, soups, gravies, sauces, mashed potatoes, and custards. Try adding a tablespoon of nonfat dry milk to smoothies for a creamy treat with added protein.

RECONSTITUTED NONFAT DRY MILK MAY NOT BE USED TO MEET THE FLUID MILK REQUIREMENT FOR FEDERAL REIMBURSEMENT.

Storage:

Store nonfat dry milk off the floor in a cool, dry place. Store opened nonfat dry milk in a tightly covered container. When exposed to the air and moisture, it becomes lumpy and the flavor changes. Because the milk has been treated with a steam process to create large, porous, free-flowing particles, it mixes readily in water. After mixing with water, cover milk and refrigerate. Use in recipes within 3 to 5 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD

Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To reconstitute one cup of nonfat dry milk, combine 1/3 cup nonfat dry milk powder with 1 cup of water and mix well.

NSLP Fact Sheets

Name: MILK, INSTANT, NONFAT, DRY

Cooking:

When nonfat dry milk is specified in recipes such as bread, biscuits, muffins, and cakes that contain large portions of dry ingredients, the nonfat dry milk may be mixed with the other dry ingredients. The water for reconstitution may be added to the liquid ingredients.

Use nonfat dry milk as directed in recipes requiring dry or reconstituted milk or as a substitute in a cooked product when fresh milk is specified.

One cup (252 ml) of reconstituted skim milk provides:

Nutrition Facts	
Calories	80
Protein	8 g
Carbohydrate	12 g
Fat	0 g
Saturated Fat	0 g
Cholesterol	5 mg
Iron	0 mg
Calcium	280 mg
Sodium	125 mg
Dietary Fiber	0 g
Vitamin A	6 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: MILK, NONFAT, DRY, REGULAR (NONINSTANT)

Category: Other Foods

Date: 12/05/00

Description:

Dried (noninstant) pasteurized skim milk.

Pack Size:

25-kg bag(55 pounds)

Yield:

One pound of nonfat dry milk, reconstituted, will yield 20 cups of fluid milk; one pound of noninstant, nonfat dry milk is about 3-1/2 cups (dry); 3/4 cup (3.2 oz.) dry milk added to 3-3/4 cups water will equal about 1 quart of fluid skim milk.

Uses:

Use reconstituted nonfat dry milk in place of fresh milk in recipes such as breads, cakes, soups, gravies, sauces, mashed potatoes and custards.

RECONSTITUTED NONFAT DRY MILK MAY NOT BE USED TO MEET THE FLUID MILK REQUIREMENT FOR FEDERAL REIMBURSEMENT.

Storage:

Store nonfat dry milk off the floor in a cool, dry place. Store opened nonfat dry milk in a tightly covered container. When exposed to the air and moisture, it becomes lumpy and the flavor changes. After mixing with water, cover milk and refrigerate. Handle and treat the same as fresh fluid milk. Use within 3 to 5 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

When nonfat dry milk is specified in recipes such as bread, biscuits, muffins and cakes which contain large portions of dry ingredients; the nonfat dry milk may be mixed with the other dry ingredients. The water for reconstitution may be added to the liquid ingredients.

Use nonfat dry milk as directed in recipes requiring dry or reconstituted milk or as a substitute in a cooked product when fresh milk is specified. In recipes specifying both weight and volume measurements for dry milk, using the weight will give more

NSLP Fact Sheets

Name: MILK, NONFAT, DRY, REGULAR (NONINSTANT)

consistent results.

TO PREPARE FLUID SKIM MILK AND SOUR MILK:

1 Gallon Reconstituted:

FLUID SKIM MILK:

Ingredients: (1) Nonfat dry milk,(Noninstant)(Weight - 14 Oz.); (Measure - 3 Cups) ; (2) Water, at room temperature: (Measure - 3-3/4 Qt.)

Directions:

(1) Sprinkle noninstant dry milk on top of water and beat with mixer, rotary beater or wire whip until dissolved.

(2) If not used immediately, cover and refrigerate.

To prepare SOUR MILK, use 1 cup vinegar in place of 1 cup of the water in Fluid Skim Milk recipe.

Note: 3.2 to 3.5 ounces of nonfat dry milk can be used to make a quart of fluid milk. For convenience in measuring, 3.5 ounces (3-1/2 oz.) nonfat dry milk per quart was used in this recipe.

Cooking:

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NSLP Fact Sheets

Name: MILK, NONFAT, DRY, REGULAR (NONINSTANT)

A 7/8-ounce measure of nonfat dry milk (weight of nonfat dry milk to make 1 cup reconstituted skim milk), nonfortified, provides:

Nutrition Facts	
Calories	89
Protein	8 g
Carbohydrate	12 g
Fat	0.1 g
Saturated Fat	0.1 g
Cholesterol	4 mg
Iron	0.0 mg
Calcium	312 mg
Sodium	132 mg
Dietary Fiber	0 g
Vitamin A	1 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: MIXED FRUIT, CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better. Canned mixed fruit; diced peaches, diced pears and whole seedless grapes packed in fruit juice or light syrup. Sugar or similar sweetener may be added.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (106 oz.) of mixed fruit will yield 46.9 1/4-cup servings of fruit and juice. Drained weight of one can is approximately 69 ounces (9-1/4 cups) fruit.

Uses:

Serve canned mixed fruit chilled or use in recipes for breads, cakes or desserts.

Storage:

Store unopened canned mixed fruit off the floor in a cool, dry place. Temperature changes shorten shelf life and speed deterioration of the fruit. Avoid freezing. Store opened canned mixed fruit covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Serve mixed fruit, chilled with syrup or chilled and drained, as part of fruit salad or with cottage cheese. Combine with other fresh, canned or frozen fruit for fruit cup or compotes. Add mixed fruit to gelatin. Use as directed in recipes specifying mixed fruit or fruit cocktail.

Cooking:

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NSLP Fact Sheets

Name: MIXED FRUIT, CANNED

A 1/4-cup serving of canned mixed fruit (peaches, pears and grapes, with light syrup) provides:

Nutrition Facts	
Calories	36
Protein	0 g
Carbohydrate	9 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	3 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	13 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: OATS, ROLLED 25, QUICK

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Rolled oats, quick cooking.

Pack Size:

25-pound bag.

Yield:

One pound of dry rolled oats equals about 6-1/4 cups; 1 pound cooked rolled oats yields 23.8 1/2-cup portions or 15.8 3/4-cup portions.

Uses:

Serve rolled oats as a hot cereal or use as an extender for meat loaf or meat and fish patties. Use rolled oats in breads, rolls, muffins, cookies, similar baked items, and as a topping for crisps and cakes.

Storage:

Store rolled oats off the floor in a cool, dry, well-ventilated place. High temperatures and humidity contribute to infestation and mold. A relative humidity of 60% or less is recommended.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Substitute rolled oats for rolled wheat in any recipe. Make substitutions on a volume basis only, since weights of these products vary. Use as directed in recipes for preparing baked goods, cereals, etc.

Cooking:

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NSLP Fact Sheets

Name: OATS, ROLLED 25, QUICK

A 1/2-cup serving of cooked rolled oats with no added salt provides:

Nutrition Facts	
Calories	73
Protein	3 g
Carbohydrate	12 g
Fat	1.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	9 mg
Sodium	1 mg
Dietary Fiber	2 g
Vitamin A	1 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: OATS, ROLLED 3, QUICK

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Rolled oats, quick cooking.

Pack Size:

12/3-pound bags.

Yield:

One pound of dry rolled oats equals about 6-1/4 cups; 1 pound cooked rolled oats yields 23.8 1/2-cup portions or 15.8 3/4-cup portions.

Uses:

Serve rolled oats as a hot cereal or use as an extender for meat loaf or meat and fish patties. Use rolled oats in breads, rolls, muffins, cookies, similar baked items, and as a topping for crisps and cakes.

Storage:

Store rolled oats off the floor in a cool, dry, well-ventilated place. High temperatures and humidity contribute to infestation and mold. A relative humidity of 60% or less is recommended.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Substitute rolled oats for rolled wheat in any recipe. Make substitutions on a volume basis only, since weights of these products vary. Use as directed in recipes for preparing baked goods, cereals, etc.

Cooking:

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NSLP Fact Sheets

Name: OATS, ROLLED 3, QUICK

A 1/2-cup serving of cooked rolled oats with no added salt provides:

Nutrition Facts	
Calories	73
Protein	3 g
Carbohydrate	12 g
Fat	1.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	9 mg
Sodium	1 mg
Dietary Fiber	2 g
Vitamin A	1 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: OATS, ROLLED 50, QUICK

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Rolled oats, quick cooking.

Pack Size:

50-pound bag.

Yield:

One pound of dry rolled oats equals about 6-1/4 cups; 1 pound cooked rolled oats yields 23.8 1/2-cup portions or 15.8 3/4-cup portions.

Uses:

Serve rolled oats as a hot cereal or use as an extender for meat loaf or meat and fish patties. Use rolled oats in breads, rolls, muffins, cookies, similar baked items, and as a topping for crisps and cakes.

Storage:

Store rolled oats off the floor in a cool, dry, well-ventilated place. High temperatures and humidity contribute to infestation and mold. A relative humidity of 60% or less is recommended.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Substitute rolled oats for rolled wheat in any recipe. Make substitutions on a volume basis only, since weights of these products vary. Use as directed in recipes for preparing baked goods, cereals, etc.

Cooking:

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NSLP Fact Sheets

Name: OATS, ROLLED 50, QUICK

A 1/2-cup serving of cooked rolled oats with no added salt provides:

Nutrition Facts	
Calories	73
Protein	3 g
Carbohydrate	12 g
Fat	1.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	9 mg
Sodium	1 mg
Dietary Fiber	2 g
Vitamin A	1 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: OIL, SOYBEAN, LOW SATURATED FAT

Category: Other Foods

Date: 06/22/00

Description:

Refined, bleached and deodorized soybean oil, containing one gram of saturated fat per serving. This reflects a 50% reduction in saturated fat compared to regular soybean oil. This soybean oil retains the benefits and properties of traditional soybean oil.

Pack Size:

6/1-gallon plastic bottles per case.

Yield:

One cup of oil weighs about 7.65 ounces. One pound of oil measures about 2-1/8 cups.

Uses:

Use in recipes specifying oil, melted fat or hydrogenated shortening such as biscuits, cornbread, muffins, rolls, pie dough and quick bread recipes. Oil can also be used for deep fat frying, pan greasing, oiling baked potatoes and in salad dressing. For general use, vegetable oil and hydrogenated shortening are interchangeable by weight, but not by volume.

Storage:

Store bottles of oil in a cool, dry place.

Carefully clean spout, replace and screw cap tightly after each use. Exposure to air causes oil to lose quality. When held below 32°F, oil may form solid material that disappears when the oil is warmed.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

NSLP Fact Sheets

Name: OIL, SOYBEAN, LOW SATURATED FAT

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One tablespoon of low saturated fat soybean oil provides:

Nutrition Facts	
Calories	120
Protein	0 g
Carbohydrate	0 g
Fat	13.6 g
Saturated Fat	1.0 g
Cholesterol	0 mg
Iron	0.0 mg
Calcium	0 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: OIL, VEGETABLE

Category: Other Foods

Date: 06/22/00

Description:

Corn, cottonseed, soybean, sesame, canola, sunflower or safflower oil or a combination. Vegetable oil has been "winterized." The term "winterized" means that the oil has received special processing so that if used for salad dressing or mayonnaise, it will not solidify or separate at refrigerator temperatures.

Pack Size:

6/1-gallon plastic bottles per case.

Yield:

One cup of oil weighs about 7.65 ounces. One pound of oil measures about 2-1/8 cups and 1 pound of hydrogenated shortening measures about 2-1/4 cups.

Uses:

Use in recipes specifying oil, melted fat or hydrogenated shortening such as biscuits, cornbread, muffins, rolls, pie dough and quick breads recipes. Oil can also be used for deep fat frying, pan greasing, oiling baked potatoes and in salad dressing.

Storage:

Store bottles of oil off the floor in a cool, dry place. Carefully clean spout, replace and screw cap tightly after each use. Exposure to air causes oil to lose quality. When held below 32°F oil may form solid material which will disappear when the oil is warmed.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use as directed in recipes specifying oil, salad oil or vegetable oil. For general use, vegetable oil and hydrogenated shortening are interchangeable by weight but not by volume.

Cooking:

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NSLP Fact Sheets

Name: OIL, VEGETABLE

One tablespoon of soybean oil provides:

Nutrition Facts	
Calories	120
Protein	0 g
Carbohydrate	0 g
Fat	13.6 g
Saturated Fat	1.9 g
Cholesterol	0 mg
Iron	0.0 mg
Calcium	0 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: ORANGE JUICE, CONCENTRATE, FROZEN

Category: Fruits and vegetables.

Date: 12/22/2003

Description:

U.S. Grade A unsweetened frozen concentrated orange juice concentrate.

Pack Size:

12/32 fluid ounce cans per carton.

Yield:

One 32 fluid ounce can of concentrated orange juice yields 64 tablespoons of concentrate (1 tablespoon is equivalent to 1/4-cup fruit juice). One can reconstituted with 3 cans water yields approximately 64 1/4-cups servings of full strength orange juice. A 1/4-cup serving of juice provides 1 fruit requirement for Child Nutrition programs.

Uses:

Reconstitute orange juice concentrate and serve as a beverage or use in salads, sauces or desserts.

Storage:

Store unopened frozen orange juice concentrate at 0°F or below, off the floor, and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration of the orange juice.

Store opened thawed orange juice covered, in a nonmetallic container in the refrigerator.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: ORANGE JUICE, CONCENTRATE, FROZEN

A 1/4-cup serving of reconstituted orange juice from concentrate provides:

Nutrition Facts	
Calories	28
Protein	0 g
Carbohydrate	7 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.0 mg
Calcium	5 mg
Sodium	.6 mg
Dietary Fiber	0 g
Vitamin A	3 RE
Vitamin C	24 mg

A serving of undiluted orange juice concentrate provides:

Nutrition Facts	
Calories	57
Protein	0 g
Carbohydrate	13 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.1 mg
Calcium	11 mg
Sodium	1 mg
Dietary Fiber	0 g
Vitamin A	10 RE
Vitamin C	49 mg

NSLP Fact Sheets



Name: ORANGE JUICE, SINGLE SERVE CARTONS

Category: Fruits and vegetables.

Date: 12/21/2004

Description:

U.S. Grade A pasteurized orange juice from concentrate in individual 4 ounce, "milk carton type" containers.

Pack Size:

70/4-ounce individual serving cartons per case. Each case weighs 19 pounds.

Yield:

Each four-ounce container of orange juice provides the equivalent of 1/2 cup single strength fruit juice. A 1/4-cup serving of single strength fruit juice provides 1 fruit requirement for Child Nutrition programs.

Uses:

Serve orange juice as a beverage.

Storage:

Store unopened frozen orange juice concentrate at 0°F or below, off the floor, and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration of the orange juice.

Thaw orange juice in the refrigerator. Thaw only the amount needed for one day's use and serve the juice as quickly as possible for optimum flavor after it is thawed. Orange juice quality will deteriorate rapidly after the product thaws; therefore any unused, thawed orange juice should be used within 7-10 days.

Best if Used By

The date on the 4-ounce containers and any secondary containers is the actual date the product was further processed from concentrate and packaged into the cartons. Although it is usual industry practice to place an expiration and/or sell date on retail packages, this is NOT acceptable for USDA purchases. THE DATE APPEARING ON THE INDIVIDUAL ORANGE JUICE CARTONS IS A PACK DATE, NOT A USE BY OR EXPIRATION DATE.

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

NSLP Fact Sheets

Name: ORANGE JUICE, SINGLE SERVE CARTONS

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Cooking:

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A 4-ounce container of reconstituted orange juice from concentrate provides:

Nutrition Facts	
Calories	56
Protein	0 g
Carbohydrate	13 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.12 mg
Calcium	11 mg
Sodium	1 mg
Dietary Fiber	0 g
Vitamin A	6 RE
Vitamin C	49 mg

NSLP Fact Sheets



Name: ORANGE JUICE, SINGLE SERVE CARTONS (SOC)

Category: Fruits and vegetables.

Date: 12/21/2004

Description:

U.S. Grade A pasteurized orange juice from concentrate in individual 4 ounce, "milk carton type" containers.

Pack Size:

70/4-ounce individual serving cartons per case. Each case weighs 19 pounds.

Yield:

Each four-ounce container of orange juice provides the equivalent of 1/2 cup single strength fruit juice. A 1/4-cup serving of single strength fruit juice provides 1 fruit requirement for Child Nutrition programs.

Uses:

Serve orange juice as a beverage.

Storage:

Store unopened frozen orange juice concentrate at 0°F or below, off the floor, and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration of the orange juice.

Thaw orange juice in the refrigerator. Thaw only the amount needed for one day's use and serve the juice as quickly as possible for optimum flavor after it is thawed. Orange juice quality will deteriorate rapidly after the product thaws; therefore any unused, thawed orange juice should be used within 7-10 days.

Best if Used By

The date on the 4-ounce containers and any secondary containers is the actual date the product was further processed from concentrate and packaged into the cartons. Although it is usual industry practice to place an expiration and/or sell date on retail packages, this is NOT acceptable for USDA purchases. THE DATE APPEARING ON THE INDIVIDUAL ORANGE JUICE CARTONS IS A PACK DATE, NOT A USE BY OR EXPIRATION DATE.

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

NSLP Fact Sheets

Name: ORANGE JUICE, SINGLE SERVE CARTONS (SOC)

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Cooking:

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A 4-ounce container of reconstituted orange juice from concentrate provides:

Nutrition Facts	
Calories	56
Protein	0 g
Carbohydrate	13 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.12 mg
Calcium	11 mg
Sodium	1 mg
Dietary Fiber	0 g
Vitamin A	6 RE
Vitamin C	49 mg

NSLP Fact Sheets



Name: ORANGES, FRESH

Category: Fruits and vegetables.

Date: 04/10/98

Description:

Fresh oranges of U.S. Grade 1 or better from the state in which they are grown. Size, variety, and case weight will vary depending upon the state in which they are grown.

Pack Size:

Cartons weighing 34-45 pounds each. 100-138 count per carton.

Yield:

One pound of fresh oranges provides approximately 3 servings of fruit. Each serving yields approximately 1/2 cup of fruit and juice. One pound of fresh oranges will yield approximately 7 1/4-cup servings of fruit sections and juice.

Uses:

Serve fresh oranges whole, quartered, or sectioned for breakfast or lunch.

Storage:

Store fresh oranges in a well ventilated area, keeping cartons off the floor to improve circulation of air and discourage condensation of moisture on fruit. The ideal storage temperature is 40°F, with a relative humidity of 85-90%.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: **ORANGES, FRESH**

A serving of one orange provides:

Nutrition Facts	
Calories	62
Protein	1 g
Carbohydrate	15 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.1 mg
Calcium	52 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	28 RE
Vitamin C	70 mg

NSLP Fact Sheets



Name: PEACH CUPS, FREESTONE, INDIVIDUAL SERVING SIZE, FROZEN

Category: Fruits and vegetables.

Date: 03/31/05

Description:

Diced yellow Freestone peaches packed in individual serving cups. Grade B or better, cut 3/8 to 1/2 inch. May be packed in corn syrup, sugar, juice (11.5 + 1) or syrup composed of peach puree and sugar (4 + 1). Ascorbic or citric acid is also added.

Pack Size:

Each carton contains 96/4.4-ounce cups.

Yield:

One 4.4-ounce cup of diced peaches, thawed, provides ½ cup of fruit and juice.

Uses:

Peach cups are ready to thaw and serve as a fruit, as a topping for pancakes, or as a snack.

Storage:

Store frozen peach cups in freezer at 0°F or below, off the floor and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration. Thaw product 3 hours at room temperature (70-75°F) prior to serving or thaw unopened cups of peaches overnight in the refrigerator, spacing containers on shelves for good air circulation. Do not refreeze peach cups once thawed

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:
<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Thaw in refrigerator overnight.

Cooking:

NSLP Fact Sheets

Name: PEACH CUPS, FREESTONE, INDIVIDUAL SERVING SIZE, FROZEN

A 4.4-ounce (125g) cup serving of peaches provides:

Nutrition Facts	
Calories	117
Protein	0 g
Carbohydrate	30 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	4 mg
Sodium	7 mg
Dietary Fiber	2 g
Vitamin A	17 RE
Vitamin C	118 mg

NSLP Fact Sheets



Name: PEACHES, CLINGSTONE, DICED, CANNED

Category: Fruits and vegetables.

Date: 10/07/99

Description:

U.S. Grade B or better. Canned diced peaches; yellow clingstone. May be packed with fruit juice or light syrup. Sugar or similar sweetener, such as corn syrup, may be added.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can provides 48.7 1/4-cup servings of diced peaches and juice.

Uses:

Serve canned peaches chilled or use in recipes for main dishes, breads, cakes, cookies or desserts.

Storage:

Store unopened canned peaches off the floor in a cool, dry place. Temperature changes shorten shelf life and speed deterioration. Avoid freezing. Store opened canned peaches covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Serve peaches chilled in their own juices, or chilled and drained as part of fruit salad or with cottage cheese. Combine with other fresh, canned or frozen fruit for fruit cups or compotes. Add peaches to gelatin. Serve peaches heated as a garnish for main dishes. Use as directed in recipes specifying peaches.

Cooking:

NSLP Fact Sheets

Name: PEACHES, CLINGSTONE, DICED, CANNED

A 1/4-cup serving of canned peaches with light syrup provides:

Nutrition Facts	
Calories	33
Protein	0 g
Carbohydrate	9 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	1 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	21 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: PEACHES, CLINGSTONE, SLICED, CANNED

Category: Fruits and vegetables.

Date: 10/07/99

Description:

U.S. Grade B or better. Canned sliced peaches; yellow clingstone. May be packed with fruit juice or light syrup. Sugar or similar sweetener, such as corn syrup, may be added.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can provides 48.7 1/4-cup servings of sliced peaches and juice.

Uses:

Serve canned peaches chilled or use in recipes for main dishes, breads, cakes, cookies or desserts.

Storage:

Store unopened canned peaches off the floor in a cool, dry place. Temperature changes shorten shelf life and speed deterioration. Avoid freezing. Store opened canned peaches covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Serve peaches chilled in their own juices, or chilled and drained as part of fruit salad or with cottage cheese. Combine with other fresh, canned or frozen fruit for fruit cups or compotes. Add peaches to gelatin. Serve peaches heated as a garnish for main dishes. Use as directed in recipes specifying peaches.

Cooking:

NSLP Fact Sheets

Name: PEACHES, CLINGSTONE, DICED, CANNED

A 1/4-cup serving of canned peaches with light syrup provides:

Nutrition Facts	
Calories	33
Protein	0 g
Carbohydrate	9 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	1 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	21 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: PEACHES, FREESTONE, SLICED, FROZEN

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade A frozen, sliced Freestone peaches; firm ripe but may include 20 percent soft ripe fruit; no mushy peaches allowed. Peaches are packed in a fruit syrup composed of peach puree, dry sugar, ascorbic acid and citric acid.

Pack Size:

20-pound carton with plastic bag.

Yield:

One pound of frozen, sliced Freestone peaches will yield 7.3 1/4-cup servings of thawed fruit. One pound of frozen, sliced Freestone peaches will yield 7.1 1/4-cup servings of cooked fruit.

Uses:

Serve sliced Freestone peaches thawed, alone, as a fruit or in mixed fruit dishes or salads. Use in recipes for cobbler, turnovers, pies or serve as a topping on cakes or frozen yogurt.

Storage:

Store frozen peaches in the freezer at 0°F or below, off the floor, and away from walls to allow for circulation of cold air. Temperature changes shorten shelf life and speed deterioration.

Store opened frozen peaches covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Add to fruit salads or use in recipes for baked products. Do not refreeze sliced peaches.

Cooking:

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NSLP Fact Sheets

Name: PEACHES, FREESTONE, SLICED, FROZEN

A 1/4-cup serving of sweetened, sliced peaches provides:

Nutrition Facts	
Calories	59
Protein	0 g
Carbohydrate	14 g
Fat	0.8 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	1 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	17 RE
Vitamin C	59 mg

NSLP Fact Sheets



Name: PEANUT BUTTER, SMOOTH, REGULAR

Category: Meats and meat alternates.

Date: 08/31/99

Description:

U.S. Grade A. Peanut Butter is finely ground with a smooth texture.

Pack Size:

6/5# containers.

Yield:

One #10 can (108 oz.) will yield about 97.5 2-tablespoon servings.

Uses:

Serve peanut butter in sandwiches and baked items.

Storage:

Store peanut butter off the floor in a cool, dry place. Avoid freezing and sudden changes in temperature. Store opened cans of peanut butter covered in refrigerated storage. Rotate use.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Peanut butter can be used to flavor pies, cakes and cookies. Add peanut butter to batter for flavorful biscuits. Blend peanut butter and milk to make a vegetable sauce or peanut soup. Mix peanut butter with pudding or with chocolate sauce as a topping for ice cream and desserts.

Cooking:

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NSLP Fact Sheets

Name: PEANUT BUTTER, SMOOTH, REGULAR

A two tablespoon serving of regular peanut butter provides:

Nutrition Facts	
Calories	190
Protein	7 g
Carbohydrate	6 g
Fat	16.1 g
Saturated Fat	3.1 g
Cholesterol	0 mg
Iron	0.54 mg
Calcium	11 mg
Sodium	154 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

Two tablespoons of reduced fat peanut butter provides: (Nutrient information was obtained from industry sources. Reduced Fat Peanut Butter will be included in the National Nutrient Database for Child Nutrition Programs (NND-CNP).

Nutrition Facts	
Calories	160
Protein	9 g
Carbohydrate	7 g
Fat	11.0 g
Saturated Fat	2.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	12 mg
Sodium	57 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PEANUTS, ROASTED RUNNER, SHELLED & GRADULES (UNSALTED)

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Roasted peanuts (shelled) unsalted, of the Virginia or Spanish variety. Peanut granules are chopped roasted peanuts.

Pack Size:

6/#10 cans per package.

Yield:

One #10 can (56 oz.) of peanut granules or 1 #10 can (64 oz.) of roasted peanuts equals 11.9 cups of nuts.

Uses:

Serve roasted peanuts and peanut granules plain or add to casseroles, stuffing, muffins, baked items, salads and desserts.

Storage:

Store unopened cans of peanuts in cool, dry place. Store opened peanuts covered in the refrigerator and use as soon as possible.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use roasted peanuts in granola bars and cereal; combine with raisins for a nutritious snack. Add roasted peanuts to muffins, cakes and desserts or use in stuffing for chicken, turkey or pork. Roasted peanuts can be chopped into peanut granules. Add to vegetable and rice dishes or use as a coating for chicken. Add to cakes, cookies and frostings or use as a garnish over casseroles, pudding, gelatin or ice cream.

NOTE: Nuts and seeds meet no more than 50 percent of the meat and meat alternate requirement for lunch/supper patterns in USDA's Child Nutrition Programs and must be combined in the meal with at least 50 percent of other meat or meat alternates. Any meat or meat alternate must be served in the main dish or in the main dish and one other menu item.

Cooking:

NSLP Fact Sheets

Name: PEANUTS, ROASTED RUNNER, SHELLED & GRANULES (UNSALTED)

A 1-ounce serving of shelled, chopped roasted peanuts, provides:

Nutrition Facts	
Calories	165
Protein	7 g
Carbohydrate	5 g
Fat	14.0 g
Saturated Fat	1.9 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	25 mg
Sodium	1 mg
Dietary Fiber	2 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PEANUTS, ROASTED, SHELLED & GRANULES, (UNSALTED)

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Roasted peanuts (shelled) unsalted, of the Virginia or Spanish variety. Peanut granules are chopped roasted peanuts.

Pack Size:

6/#10 cans per packages..

Yield:

One #10 can (56 oz.) of peanut granules or 1 #10 can (64 oz.) of roasted peanuts equals 11.9 cups of nuts.

Uses:

Serve roasted peanuts and peanut granules plain or add to casseroles, stuffing, muffins, baked items, salads and desserts.

Storage:

Store unopened cans of peanuts in cool, dry place. Store opened peanuts covered in the refrigerator and use as soon as possible.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use roasted peanuts in granola bars and cereal; combine with raisins for a nutritious snack. Add roasted peanuts to muffins, cakes and desserts or use in stuffing for chicken, turkey or pork. Roasted peanuts can be chopped into peanut granules. Add to vegetable and rice dishes or use as a coating for chicken. Add to cakes, cookies and frostings or use as a garnish over casseroles, pudding, gelatin or ice cream.

NOTE: Nuts and seeds meet no more than 50 percent of the meat and meat alternate requirement for lunch/supper patterns in USDA's Child Nutrition Programs and must be combined in the meal with at least 50 percent of other meat or meat alternates. Any meat or meat alternate must be served in the main dish or in the main dish and one other menu item.

Cooking:

NSLP Fact Sheets

Name: PEANUTS, ROASTED, SHELLLED & GRANULES,
(UNSALTED)

A 1-ounce serving of shelled, chopped roasted peanuts, provides:

Nutrition Facts	
Calories	165
Protein	7 g
Carbohydrate	5 g
Fat	14.0 g
Saturated Fat	1.9 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	25 mg
Sodium	1 mg
Dietary Fiber	2 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PEARS, DICED, BARLETT, CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better. Bartlett canned diced pears; natural flavor packed in unsweetened fruit juice, unsweetened fruit juice from concentrate, light syrup, lightly sweetened fruit juice(s) and water, lightly sweetened fruit juices or unsweetened pear juice.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (106 oz.) of diced pears yields 47.6 1/4-cup servings of fruit and juice. Approximate drained weight of a #10 can of diced is 66 oz. (9-1/2 cups).

Uses:

Serve canned pears chilled or use in recipes for main dishes, breads, salads or desserts.

Storage:

Store unopened canned pears off the floor in a clean, dry place. Temperature changes shorten shelf life and speed deterioration. Avoid freezing. Store opened canned pears covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Serve canned pears chilled in juice or light syrup or chilled and drained as part of a salad or dessert. Canned pears may be used in baked cobblers, crisps, etc. They also may be served at breakfast, alone or over cereal. Canned pears may be combined with fresh fruit or gelatin in a salad or dessert.

Cooking:

NSLP Fact Sheets

Name: PEARS, DICED, BARLETT, CANNED

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A 1/4-cup serving of canned pears, in light syrup, provides:

Nutrition Facts	
Calories	36
Protein	0 g
Carbohydrate	9 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	3 mg
Sodium	3 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PEARS, FRESH, BOSCH

Category: Fruits and vegetables.

Date: 03/15/01

Description:

U.S. Grade 2 or better. Fresh pears, Bosc winter variety.

Pack Size:

45-pound case.

Yield:

Depending on the size of the pear, a 45-pound case may contain 135 to 165 pears. The fewer the pears per case, the larger the individual pear size. Each case shows the pear size by count. A "count" of 150 means 150 pears per case.

One small fresh pear (size 150) provides about 1/2-cup of fruit. One pound of fresh pears yields 7.1 1/4-cup servings of fresh pared and cubed fruit.

Uses:

Serve fresh pears whole or sliced and use in salads or desserts. Serve baked or as a garnish for main dishes. Use diced fresh pears in stuffing for fish, pork, poultry or broiled with hamburgers. Add sliced pears to fresh fruit salad.

Storage:

The best storage temperature for pears is 32 to 35°F (although 32°F is acceptable) with a relative humidity of 90 - 95 percent. Keep pears in a well-ventilated area away from walls. The length of time pears can be stored depends on the variety and the district where they are grown, as well as the condition when harvested.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Ripen fruit in original containers at 65 to 70°F and, if possible, 90 - 95 percent relative humidity. Indications of being ripe are a yellow skin color, pear aroma and flesh that gives to gentle palm pressure.

Handle fresh pears gently to prevent bruising. Rinse in cool water and dry before serving. To prevent cut pears from browning, dip in a lemon juice and water

NSLP Fact Sheets

Name: PEARS, FRESH, BOSCH

solution, 1 part juice to 3 parts water.

Cooking:

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One 2-1/2" diameter, 3-1/2" long pear with skin provides:

Nutrition Facts	
Calories	98
Protein	0 g
Carbohydrate	25 g
Fat	0.7 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	18 mg
Sodium	0 mg
Dietary Fiber	4 g
Vitamin A	3 RE
Vitamin C	6 mg

NSLP Fact Sheets



Name: PEARS, FRESH, D'ANJOU

Category: Fruits and vegetables.

Date: 03/15/01

Description:

U.S. Grade 2 or better. Fresh pears, D'Anjou winter variety.

Pack Size:

45-pound case.

Yield:

Depending on the size of the pear, a 45-pound case may contain 135 to 165 pears. The fewer the pears per case, the larger the individual pear size. Each case shows the pear size by count. A "count" of 150 means 150 pears per case.

One small fresh pear (size 150) provides about 1/2-cup of fruit. One pound of fresh pears yields 7.1 1/4-cup servings of fresh pared and cubed fruit.

Uses:

Serve fresh pears whole or sliced and use in salads or desserts. Serve baked or as a garnish for main dishes. Use diced fresh pears in stuffing for fish, pork, poultry or broiled with hamburgers. Add sliced pears to fresh fruit salad.

Storage:

The best storage temperature for pears is 32 to 35°F (although 32°F is acceptable) with a relative humidity of 90 - 95 percent. Keep pears in a well-ventilated area away from walls. The length of time pears can be stored depends on the variety and the district where they are grown, as well as the condition when harvested.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Ripen fruit in original containers at 65 to 70°F and, if possible, 90 - 95 percent relative humidity. Indications of being ripe are a yellow skin color, pear aroma and flesh that gives to gentle palm pressure.

Handle fresh pears gently to prevent bruising. Rinse in cool water and dry before serving. To prevent cut pears from browning, dip in a lemon juice and water

NSLP Fact Sheets

Name: PEARS, FRESH, D'ANJOU

solution, 1 part juice to 3 parts water.

Cooking:

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One 2-1/2" diameter, 3-1/2" long pear with skin provides:

Nutrition Facts	
Calories	98
Protein	0 g
Carbohydrate	25 g
Fat	0.7 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	18 mg
Sodium	0 mg
Dietary Fiber	4 g
Vitamin A	3 RE
Vitamin C	6 mg

NSLP Fact Sheets



Name: PEARS, HALVES, BARLETT, CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better. Bartlett canned pear halves; natural flavor packed in unsweetened fruit juice, unsweetened fruit juice from concentrate, light syrup, lightly sweetened fruit juice(s) and water, lightly sweetened fruit juices or unsweetened pear juice.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (105 oz.) of pear halves yields 52 1/4-cup servings of fruit and juice (approximately 52 halves). Approximate drained weight of a #10 can of halves is 62 oz. (7-3/4 cups); One pear half provides about 1/4-cup fruit.

Uses:

Serve canned pears chilled or use in recipes for main dishes, breads, salads or desserts.

Storage:

Store unopened canned pears off the floor in a clean, dry place. Temperature changes shorten shelf life and speed deterioration. Avoid freezing. Store opened canned pears covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Serve canned pears chilled in juice or light syrup or chilled and drained as part of a salad or dessert. Canned pears may be used in baked cobblers, crisps, etc. They also may be served at breakfast, alone or over cereal. Canned pears may be combined with fresh fruit or gelatin in a salad or dessert.

Cooking:

NSLP Fact Sheets

Name: PEARS, HALVES, BARLETT, CANNED

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A 1/4-cup serving of canned pears, in light syrup, provides:

Nutrition Facts	
Calories	36
Protein	0 g
Carbohydrate	9 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	3 mg
Sodium	3 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PEARS, SLICED, BARLETT, CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better. Barlett canned sliced pears; natural flavor packed in unsweetened fruit juice, unsweetened fruit juice from concentrate, light syrup, lightly sweetened fruit juice(s) and water, lightly sweetened fruit juices or unsweetened pear juice.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (106 oz.) of sliced pears yields 47.6 1/4-cup servings of fruit and juice. Approximate drained weight of a #10 can of sliced is 66 oz. (9-1/2 cups).

Uses:

Serve canned pears chilled or use in recipes for main dishes, breads, salads or desserts.

Storage:

Store unopened canned pears off the floor in a clean, dry place. Temperature changes shorten shelf life and speed deterioration. Avoid freezing. Store opened canned pears covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Serve canned pears chilled in juice or light syrup or chilled and drained as part of a salad or dessert. Canned pears may be used in baked cobblers, crisps, etc. They also may be served at breakfast, alone or over cereal. Canned pears may be combined with fresh fruit or gelatin in a salad or dessert.

Cooking:

NSLP Fact Sheets

Name: PEARS, SLICED, BARLETT, CANNED

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A 1/4-cup serving of canned pears, in light syrup, provides:

Nutrition Facts	
Calories	36
Protein	0 g
Carbohydrate	9 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	3 mg
Sodium	3 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PEAS, GREEN, CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better. Green peas of the sweet or early variety.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (105 oz.) of canned green peas yields 44.2 1/4-cup portions of heated vegetable. One #10 can equals about 69 oz. (11-1/2 cups) of drained vegetable.

Uses:

Serve canned green peas heated in soups, salads and main dishes. Serve canned green peas with small new potatoes, pearl onions and/or turnips.

Combine green peas with carrots, dill seed or with onions and chopped pimento.

Storage:

Store unopened canned green peas off the floor in a cool, dry place. Avoid freezing or exposure to direct sunlight. Sudden temperature changes shorten shelf life and speed deterioration. Store opened canned green peas covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO HEAT:

Drain off half the liquid in the can. Pour green peas and remaining liquid into a stock pot or steam-jacketed kettle.

Heat long enough to bring to serving temperature. Do not allow to boil.

OR

NSLP Fact Sheets

Name: PEAS, GREEN, CANNED

Pour green peas and remaining liquid into steamer pans. A 12" x 20" x 2-1/2" pan will hold the contents of two #10 cans. Heat in steamer at 5 lbs. pressure for 3 minutes or just long enough to bring to serving temperature. Drain and serve.

Canned vegetables should be heated only to serving temperature and served soon after heating. Canned green peas will become overcooked when held too long on a hot steam table or in a holding cabinet. Schedule heating of canned green peas so they will be served soon after heating.

Add flavor to canned green peas by using herbs and spices such as basil, mint, marjoram or oregano.

Cooking:

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A 1/4-cup serving of drained, heated green peas provides:

Nutrition Facts	
Calories	35
Protein	1 g
Carbohydrate	5 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	9 mg
Sodium	93 mg
Dietary Fiber	1 g
Vitamin A	32 RE
Vitamin C	3 mg

NSLP Fact Sheets



Name: PEAS, GREEN, FROZEN

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better. Frozen peas with no additives except salt used during processing.

Pack Size:

30-pound container.

Yield:

One pound of frozen green peas yields 10.1 1/4-cup servings of cooked vegetable.

Uses:

Serve frozen green peas cooked or use in soups, salads and main dishes.
Serve green peas with small new potatoes, pearl onions and/or turnips.

Combine green peas with carrots, dill seed or onions and chopped pimento.

Storage:

Store unopened frozen green peas at 0°F or below, off the floor and away from walls to allow circulation of cold air. Temperature fluctuations shorten shelf life and speed deterioration.

Store opened thawed green peas covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

Stock pot or steam-jacketed kettle: Add frozen green peas to boiling water. If desired, add 1 teaspoon seasoning for each 100 servings of vegetable. After water boils again, reduce temperature. Cover and simmer for 5 to 10 minutes. Drain.

NSLP Fact Sheets

Name: **PEAS, GREEN, FROZEN**

Steamer: Place frozen green peas in a single layer in a steamer pan. Steam uncovered for 3 to 5 minutes. Drain. If desired, sprinkle 1 teaspoon of seasoning over each 100 servings of vegetable and stir to combine. Cook frozen vegetables only until tender but crisp; they may continue to cook when held on a hot steam table or in a holding cabinet. Green peas will become overcooked if held too long.

Schedule cooking of frozen green peas so they will be served soon after cooking. Most frozen vegetables can be cooked without thawing.

A 1/4-cup serving of cooked, frozen green peas with no added salt provides:

Nutrition Facts	
Calories	35
Protein	1 g
Carbohydrate	4 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	9 mg
Sodium	39 mg
Dietary Fiber	2 g
Vitamin A	32 RE
Vitamin C	3 mg

NSLP Fact Sheets



Name: PINEAPPLE, CHUNKS, CANNED

Category: Fruits and vegetables.

Date: 01/28/2003

Description:

U.S. Grade B or better. Canned pineapple chunks with light syrup or pineapple juice. Sugar or similar sweetener may be added.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (106 oz.) of pineapple chunks yields 50 1/4-cup servings of fruit and juice. Approximate drained weight of one can of pineapple chunks is 65 ounces (8 cups).

Uses:

Serve pineapple chilled with juices or syrup or chilled and drained as part of fruit salads or to garnish cottage cheese. Combine with other canned, fresh or frozen fruit for fruit cups or compotes. Serve heated or at room temperature as a garnish for main dishes. Use as directed in recipes specifying pineapple.

Storage:

Store unopened pineapple off the floor in a cool, dry place. Avoid freezing. High temperatures reduce storage life. Store opened canned pineapple covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: PINEAPPLE, CHUNKS, CANNED

A 1/4-cup serving of canned pineapple chunks packed in light syrup provides:

Nutrition Facts	
Calories	32
Protein	0 g
Carbohydrate	8 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	8 mg
Sodium	0 mg
Dietary Fiber	.5 g
Vitamin A	0 RE
Vitamin C	4 mg

NSLP Fact Sheets



Name: PINEAPPLE, CRUSHED, CANNED

Category: Fruits and vegetables.

Date: 01/28/2003

Description:

U.S. Grade B or better. Canned crushed pineapple with light syrup or pineapple juice. Sugar or similar sweetener may be added.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (106 oz.) of crushed pineapple yields 49.5 1/4-cup servings of fruit and juice. Approximate drained weight of one can of crushed pineapple is 76 ounces (9 cups).

Uses:

Serve pineapple chilled with juices or syrup or chilled and drained as part of fruit salads or to garnish cottage cheese. Combine with other canned, fresh or frozen fruit for fruit cups or compotes. Serve heated or at room temperature as a garnish for main dishes. Use as directed in recipes specifying pineapple.

Storage:

Store unopened pineapple off the floor in a cool, dry place. Avoid freezing. High temperatures reduce storage life. Store opened canned pineapple covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: PINEAPPLE, CRUSHED, CANNED

A 1/4-cup serving of canned pineapple chunks packed in light syrup provides:

Nutrition Facts	
Calories	32
Protein	0 g
Carbohydrate	8 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	8 mg
Sodium	0 mg
Dietary Fiber	.5 g
Vitamin A	0 RE
Vitamin C	4 mg

NSLP Fact Sheets



Name: PINEAPPLE, TIDBITS, CANNED

Category: Fruits and vegetables.

Date: 01/28/2003

Description:

U.S. Grade B or better. Canned tidbits with light syrup or pineapple juice. Sugar or similar sweetener may be added.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (106 oz.) of pineapple tidbits yields 50 1/4-cup servings of fruit and juice. Approximate drained weight of one can of pineapple tidbits is 67 ounces (8-1/4 cups).

Uses:

Serve pineapple chilled with juices or syrup or chilled and drained as part of fruit salads or to garnish cottage cheese. Combine with other canned, fresh or frozen fruit for fruit cups or compotes. Serve heated or at room temperature as a garnish for main dishes. Use as directed in recipes specifying pineapple.

Storage:

Store unopened pineapple off the floor in a cool, dry place. Avoid freezing. High temperatures reduce storage life. Store opened canned pineapple covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: PINEAPPLE, TIDBITS, CANNED

A 1/4-cup serving of canned pineapple chunks packed in light syrup provides:

Nutrition Facts	
Calories	32
Protein	0 g
Carbohydrate	8 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	8 mg
Sodium	0 mg
Dietary Fiber	.5 g
Vitamin A	0 RE
Vitamin C	4 mg

NSLP Fact Sheets



Name: PLUMS, DRIED, PITTED

Category: Fruits and vegetables.

Date: 01/11/01

Description:

Whole, pitted, dried plums, U.S. Grade B or better. Size ranges from small to large.

Pack Size:

25-pound carton.

Yield:

One pound of dried plums yields 10.6 1/4-cup portions of dry fruit (about 6 medium dried plums per portion). One pound of dried plums yields 14.7 1/4-cup portions of cooked fruit and juice.

Uses:

Serve dried pitted plums as is, in cereals, salads, baked items or as a garnish (hot or cold) for main dishes. Add chopped dried plums to quick breads, muffins, cookies, cakes and stuffing to help retain moisture and add flavor. Fold in sliced dried plums to enhance vegetable dishes.

Storage:

Store dried pitted plums in the original shipping containers off the floor in a cool, dry place. Refrigerated storage at 35 to 40°F is preferred, although temperatures up to 70°F are satisfactory. After opening dried plums, carefully fold down the poly bag liner, turn carton upside down to seal, and store in the refrigerator.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO PLUMP:

Soften dried plums by combining them with equal amounts (2-1/2 cups per pound) of hot or cold water or fruit juice. Cover and refrigerate at least 24 hours. After plumping, plums may be chopped and mixed in a bowl by hand or with a mixer at medium speed for 1 to 2 minutes. For easier chopping, use an oiled knife or blade.

NSLP Fact Sheets

Name: **PLUMS, DRIED, PITTED**

Cooking:

Bring equal amounts of plums and water to a boil. Cover, reduce heat and simmer 7-10 minutes or pour on enough boiling water to cover plums; cover and refrigerate at least 24 hours.

Make dried, pitted plums easier to chop by mixing in 1 tablespoon of salad oil per pound before chopping. (Dried plums may also be prepared the same as raisins.)

A 1/4-cup serving of cooked plums, without added sugar provides:

Nutrition Facts	
Calories	57
Protein	0 g
Carbohydrate	14 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.6 mg
Calcium	12 mg
Sodium	1 mg
Dietary Fiber	0 g
Vitamin A	16 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: PLUMS, PURPLE, CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

Purple plums, whole (unpeeled, unpitted) or halves (unpeeled, pitted) in fruit juice or light syrup. Sugar or similar sweetener may be added. U.S. Grade B or better.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (108 oz.) of whole purple plums yields 52.3 1/4-cup servings of fruit and juice. Approximate drained weight of one can is 59 ounces (7-1/4 cups) of fruit. There are approximately 95 whole plums per #10 can.

Uses:

Serve purple plums chilled in syrup or juice or drained; add to fruit cups or compotes. Lemon juice intensifies the natural flavor of the fruit; spices or almond extract complement its natural flavor. Chopped purple plums can be added to muffins or used in place of raisins in cinnamon rolls. Serve drained and heated or at room temperature as an accompaniment to meat dishes.

Storage:

Store unopened canned purple plums off the floor in a cool storeroom or in refrigerated storage. Avoid freezing or sudden changes in temperature. Rotate use. Temperature changes shorten shelf life and speed deterioration of the plums. Store opened canned plums covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: PLUMS, PURPLE, CANNED

A 1/4-cup serving of pitted purple plums in light syrup provides:

Nutrition Facts	
Calories	40
Protein	0 g
Carbohydrate	10 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	6 mg
Sodium	13 mg
Dietary Fiber	0 g
Vitamin A	16 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PORK, CANNED, W/NATURAL JUICES, COOKED

Category: Meats and meat alternates.

Date: 06/14/99

Description:

Pork with no more than 0.5% salt added for flavor.

Pack Size:

24/29 ounce (#2-1/2) cans per case.

Yield:

One 29-ounce can will provide 14.7 1-ounce portions of heated meat.

Uses:

Canned pork is thoroughly cooked during processing and may be used in main dishes, such as barbecue pork, pizza, spaghetti sauce and casseroles.

Storage:

Store unopened canned pork off the floor in a cool, dry place. Store opened canned pork covered, in a nonmetallic container under refrigeration and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Place canned pork in refrigerator overnight, if desired, for easy removal of fat from meat. You may discard fat or use the natural juices from the pork as part of the liquid required by any main dish or soup recipe. Chill only as many cans as will be needed for 1 day's use. Using a can opener, remove both the bottom and top lids of the can and push the pork through with the bottom lid.

Cooking:

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NSLP Fact Sheets

Name: PORK, CANNED, W/NATURAL JUICES, COOKED

A 2-ounce portion of canned pork, cooked, fat removed, provides:

Nutrition Facts	
Calories	88
Protein	10 g
Carbohydrate	0 g
Fat	4.4 g
Saturated Fat	1.6 g
Cholesterol	38 mg
Iron	1.2 mg
Calcium	0 mg
Sodium	0 mg
Dietary Fiber	3 g
Vitamin A	192 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PORK, CRUMBLES, W/SPP, COOKED, FROZEN

Category: Meats and meat alternates.

Date: 07/11/05

Description:

Frozen fully cooked pork crumbles are made from ground pork with soy protein product (SPP) that is seasoned and processed into a maximum crumble size of ¼ inch.

Pack Size:

4/10-pound packages in a 40-pound (net weight) shipping container.

Yield:

Each case provides approximately 288 (2.2 oz) servings. Each 10-pound bag provides approximately 72 (2.2 oz) servings.

Uses:

Pork crumbles work well in burrito fillings, chili, hash, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground pork.

Storage:

Keep pork crumbles frozen at 0°F or below in its original package. Refrigerate leftover pork crumbles in a covered container and use within four days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

Preparation:

Cooking:

The pork crumbles, a heat and serve product, may be reheated from a thawed or frozen state. To thaw, leave in the case under refrigeration 24 hours. Heat in a single layer on trays in an oven preheated to 400°F. Conventional ovens: frozen 15-20 min, thawed 12-15 min. Convection oven: frozen 12-15 min, thawed 8-10

NSLP Fact Sheets

Name: PORK, CRUMBLES, W/SPP, COOKED, FROZEN

min. The cooking time may vary by: oven type; amount of food on a tray; or, the number of trays placed in the oven. Internal temperature of product must reach a serving temperature of 160°F before serving.

A 2.2 oz (62g) serving of pork crumbles provides:

Nutrition Facts	
Calories	132
Protein	11 g
Carbohydrate	1.1 g
Fat	9.9 g
Saturated Fat	3.2 g
Cholesterol	30 mg
Iron	0.7 mg
Calcium	22 mg
Sodium	260 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PORK, LEG ROAST, FROZEN

Category: Meats and meat alternates.

Date: 02/29/00

Description:

This product is a frozen (pork) fresh ham (leg) roast prepared from U.S. inspected fresh domestic pork.

Pack Size:

Each container will be packed to a net weight of 32-40 pounds with one type of roast. Individual roasts will be individually wrapped or vacuum packaged. Individual roasts will be 5-9 pounds.

Yield:

One pound of raw boneless roast provides 12 1-ounce servings of cooked meat.

Uses:

When cooked, can be served sliced, diced and chopped for sandwiches, salads, casseroles and entree items.

Storage:

Store the product at or below 0°F in original shipping container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO THAW: Remove packages from shipping containers and place them in single layers on sheet pans in the refrigerator. At temperatures ranging from 38-45°F, it will take 1-2 days to thaw the meat sufficiently. Frozen meat may be roasted without thawing first. Increase the roasting time by approximately 1½ times.

Cooking:

Wash and season fresh ham roast. Preheat oven to 325°F and allow approximately 20-25 minutes per pound. Internal temperature of the roasts should reach 155-160°F.

NSLP Fact Sheets

Name: PORK, LEG ROAST, FROZEN

A 3-ounce serving (85 grams) of fresh ham, heated, provides:

Nutrition Facts	
Calories	175
Protein	26 g
Carbohydrate	0 g
Fat	7.0 g
Saturated Fat	2.0 g
Cholesterol	81 mg
Iron	1.0 mg
Calcium	6 mg
Sodium	55 mg
Dietary Fiber	0 g
Vitamin A	8 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PORK, PATTIES, COOKED 1.2 OZ., FROZEN

Category: Meats and meat alternates.

Date: 06/17/05

Description:

Pork patties are made of ground pork with soy protein product (SPP) and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Seasonings may include salt, sugar, white pepper, sage, red pepper and rosemary.

Pack Size:

One 40 pound carton of 1.2 oz pork patties provides approximately 533 patties. The 1.2 oz patties are packed in: eight 5-pound bags (66 patties/bag), five 8-pound bags (106 patties/bag), or four 10-pound bags (133 patties/bag).

Yield:

A fully cooked 1.2 oz pork patty provides the equivalent of 1 oz of cooked lean meat.

Uses:

Use alone as a breakfast item, or in combination dishes such as pizza, chili, lasagna, burritos, tacos, tamale pie and spaghetti with meat sauce.

Storage:

Store frozen pork patties at 0°F or below. Store in original shipping containers or cases.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

Place pork patties on sheet pans and heat thoroughly to an internal temperature of

NSLP Fact Sheets

Name: PORK, PATTIES, COOKED 1.2 OZ., FROZEN

160°F. If thawed, use within 24 hours. Cooking time and temperature are critical to product acceptability. Pork patties may also be grilled or heated in a microwave 2.7 oz patty Heating Instructions.

CONVENTIONAL OVEN

Preheat oven to 325°F. Heat 11-12 minutes if frozen and 9-10 minutes if thawed.

CONVECTION OVEN

Preheat oven to 325°F. All heating times are approximate. Heat 5–5 ½ minutes if frozen and 4–4 ½ minutes if thawed.

1.2 oz Patty Heating Instructions

CONVENTIONAL OVEN

Preheat oven to 325°F. Heat 9-11 minutes if frozen and 7-9 minutes if thawed.

CONVECTION OVEN

Preheat oven to 325°F. All heating times are approximate. Heat 3 ½-4 minutes if frozen and 3–3 ½ minutes if thawed.

NSLP Fact Sheets

Name: PORK, PATTIES, COOKED 1.2 OZ., FROZEN

Each 1.2 oz (34g) pork patty provides:

Nutrition Facts	
Calories	91
Protein	7 g
Carbohydrate	0 g
Fat	5.1 g
Saturated Fat	1.9 g
Cholesterol	33 mg
Iron	0.4 mg
Calcium	3 mg
Sodium	184 mg
Dietary Fiber	0 g
Vitamin A	5 RE
Vitamin C	0 mg

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NSLP Fact Sheets



Name: PORK, PATTIES, COOKED 2.7 OZ., FROZEN

Category: Meats and meat alternates.

Date: 06/17/05

Description:

Pork patties are made of ground pork with soy protein product (SPP) and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Seasonings may include salt, sugar, white pepper, sage, red pepper and rosemary.

Pack Size:

One 40 pound carton of 2.7 oz patties provides approximately 237 patties. The 2.7 oz patties are packed in: eight 5-pound bags (29 patties/bag), five 8-pound bags (47 patties/bag), or four 10-pound bags (59 patties/bag).

Yield:

A fully cooked 2.7 oz pork patty provides the equivalent of 2 oz of cooked lean meat.

Uses:

Use alone as a breakfast item, or in combination dishes such as pizza, chili, lasagna, burritos, tacos, tamale pie and spaghetti with meat sauce.

Storage:

Store frozen pork patties at 0°F or below. Store in original shipping containers or cases.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

Place pork patties on sheet pans and heat thoroughly to an internal temperature of

NSLP Fact Sheets

Name: PORK, PATTIES, COOKED 2.7 OZ., FROZEN

160°F. If thawed, use within 24 hours. Cooking time and temperature are critical to product acceptability. Pork patties may also be grilled or heated in a microwave
2.7 oz patty Heating Instructions

CONVENTIONAL OVEN

Preheat oven to 325°F. Heat 11-12 minutes if frozen and 9-10 minutes if thawed.

CONVECTION OVEN

Preheat oven to 325°F. All heating times are approximate. Heat 5–5 ½ minutes if frozen and 4–4 ½ minutes if thawed.

1.2 oz Patty Heating Instructions

CONVENTIONAL OVEN

Preheat oven to 325°F. Heat 9-11 minutes if frozen and 7-9 minutes if thawed.

CONVECTION OVEN

Preheat oven to 325°F. All heating times are approximate. Heat 3 ½-4 minutes if frozen and 3–3 ½ minutes if thawed.

NSLP Fact Sheets

Name: PORK, PATTIES, COOKED 2.7 OZ., FROZEN

Each 2.7 oz (77g) pork patty provides:

Nutrition Facts	
Calories	205
Protein	16 g
Carbohydrate	0 g
Fat	11.5 g
Saturated Fat	4.3 g
Cholesterol	74 mg
Iron	0.9 mg
Calcium	7 mg
Sodium	414 mg
Dietary Fiber	0 g
Vitamin A	11 RE
Vitamin C	0 mg

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NSLP Fact Sheets



Name: PORK, PATTIES, LINKS, COOKED, FROZEN

Category: Meats and meat alternates.

Date: 06/17/05

Description:

Pork patty links are made of ground pork with soy protein product (SPP) and sausage seasonings, formed into cylindrical skinless links, fully cooked, and then IQF for use as a stand-alone item. Seasonings may include salt, sugar, white pepper, sage, red pepper and rosemary.

Pack Size:

One 40 pound carton of 1.0 oz pork patty links will provide approximately 640 links. The 1.0 oz pork patty links are packed in: eight 5-pound bags (80 links/bag), five 8-pound bags (128 links bag), or four 10-pound bags (160 links/bag).

Yield:

Each 1.0 oz fully cooked pork patty link provides the equivalent of 1 oz of cooked lean meat.

Uses:

Use alone as a breakfast item, or in combination dishes such as pizza, chili, lasagna, burritos, tacos, tamale pie and spaghetti with meat sauce.

Storage:

Store frozen pork patty links at 0°F or below. Store in original shipping containers or cases.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD website at:

Preparation:

Cooking:

Place pork patty links on sheet pans and heat thoroughly to an internal temperature of 160°F. If thawed, use within 24 hours. Cooking time and temperature are critical to product acceptability. Pork patty links may also be grilled or heated in a microwave.

CONVENTIONAL OVEN

Preheat oven to 325°F. Heat 10-12 minutes if frozen and 8-10 minutes if thawed.

NSLP Fact Sheets

Name: PORK, PATTIES, LINKS, COOKED, FROZEN

CONVECTION OVEN

Preheat oven to 325°F. All heating times are approximate. Heat 5-5½ minutes if frozen and 4-4 ½ minutes if thawed.

Each 1.0 oz (28g) pork patty link provides:

Nutrition Facts	
Calories	75
Protein	5 g
Carbohydrate	0 g
Fat	4.2 g
Saturated Fat	3.0 g
Cholesterol	28 mg
Iron	0.3 mg
Calcium	2 mg
Sodium	153 mg
Dietary Fiber	0 g
Vitamin A	5 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PORK, SLOPPY JOE, COOKED, FROZEN

Category: Meats and meat alternates.

Date: 02/23/06 (rev)

Description:

Pork Sloppy Joe is a fully cooked ground pork mixture seasoned with a mild flavored tomato-based barbecue sauce. Pork Sloppy Joe is packaged in a ready to serve bag.

Pack Size:

A 40-pound case of Pork Sloppy Joe is packed, frozen in 4/10-pound bags per case.

Yield:

Each case provides approximately 160 4-ounce servings. Each 10-pound bag provides approximately 40 4-ounce servings.

Uses:

Pork Sloppy Joe makes an excellent sandwich filling for lunch or dinner. Sautéed green peppers and onions can be added to serve over rice or mashed potatoes.

Storage:

Keep Pork Sloppy Joe frozen at 0°F or below in its original package. Refrigerate leftover Pork Sloppy Joe in a covered container and use within four days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

Place sealed Pork Sloppy Joe mixture bag in a steamer or in boiling water. Heat approximately 30 minutes until product reaches serving temperature of 165°F. Keep Pork Sloppy Joe ready-to-serve bag closed until cooking is complete. Open bags carefully to avoid being burned.

NSLP Fact Sheets

Name: PORK, SLOPPY JOE, COOKED, FROZEN

A 4-ounce serving of cooked Pork Sloppy Joe provides: (Based on vendor label provided by AMS)

Nutrition Facts	
Calories	160
Protein	14 g
Carbohydrate	10 g
Fat	7.0 g
Saturated Fat	2.5 g
Cholesterol	25 mg
Iron	1.7 mg
Calcium	30 mg
Sodium	715 mg
Dietary Fiber	1.5 g
Vitamin A	4 RE
Vitamin C	6 mg

NSLP Fact Sheets



Name: PORK, TACO FILLING, COOKED, FROZEN

Category: Meats and meat alternates.

Date: 10/18/02

Description:

Pork Taco Filling (crumbles) is made from ground pork. They are fully cooked and seasoned with mild Mexican flavoring ingredients. Pork Taco Filling is packaged in a ready-to-serve bag.

Pack Size:

A 40-pound case of pork taco filling is packed frozen in 4/10-pound bags/cases.

Yield:

Each case provides approximately 160 4-ounce servings. Each 10-pound bag provides approximately 40 4-ounce servings. A 3.75-ounce serving provides 2 ounces of meat/meat alternate requirement for Child Nutrition Programs.

Uses:

Pork Taco filling can be used as the meat portion in tacos with hard or soft corn or flour tortillas; as a topping for salads; or as the meat filling in Mexican lasagna, substituting cheddar cheese, salsa, and tortillas for the mozzarella, tomato sauce, and noodles.

Storage:

Keep taco filling frozen at 0°F or below in original package. Refrigerate leftover taco filling in a covered container and use within four days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

Place pork taco filling ready-to-serve bag in a steamer or boiling water. Heat approximately 30 minutes or until product reaches a serving temperature of

NSLP Fact Sheets

Name: PORK, TACO FILLING, COOKED, FROZEN

165°F. Keep pork taco filling ready-to-serve bag sealed until cooking is complete. Open bag carefully to avoid being burned.

A cooked 2-ounce serving (3 Tablespoons) (55g) of Pork Taco Filling provides:

Nutrition Facts	
Calories	140
Protein	15 g
Carbohydrate	6 g
Fat	6.0 g
Saturated Fat	2.0 g
Cholesterol	25 mg
Iron	2.0 mg
Calcium	50 mg
Sodium	570 mg
Dietary Fiber	2 g
Vitamin A	12 RE
Vitamin C	7 mg

NSLP Fact Sheets



Name: POTATOES, FRESH, RUSSET (BAKING TYPE)

Category: Fruits and vegetables.

Date: 12/15/96

Description:

Whole, fresh potatoes, Russet Burbanks, U.S. Grade 1. Potatoes may have been treated with a sprout inhibitor.

Pack Size:

50-pound containers 100 or 110 potatoes (count not to exceed 5% over or under the specified size).

Yield:

Approximate weights of potatoes: depending upon the size of the potato, the 100-count box contains between 95 and 105 potatoes (7-9 oz.) and the 110-count box contains between 105 and 115 potatoes (6-8 oz.). The average weight of a large potato is about 7 ounces.

One pound of baking potatoes, as purchased, yields 0.81 pound of baked potato with skin. A serving of one half of a cooked large potato provides about 1/2-cup of vegetable.

Uses:

Serve potatoes baked. Top the potato with cheese, chili, broccoli, taco filling or a combination of ingredients.

Storage:

Store potatoes in a cool, dry, dark and well-ventilated place. The ideal temperature of 45°F will keep potatoes for 60-80 days. Excessive temperatures (above 50°F) encourage sprouting and shriveling. Avoid prolonged exposure to light as it will turn the outer skins green and cause a bitter flavor. Do not refrigerate potatoes as a temperature below 40°F causes potato starch to turn to sugar and the potato becomes sweet. The increased accumulation of sugar will cause the potato to darken when cooked.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Soak and scrub potatoes to remove dirt but not hard enough to break the skin. Do

NSLP Fact Sheets

Name: POTATOES, FRESH, RUSSET (BAKING TYPE)

not remove the skin of the potato. Skins are rich sources of important nutrients. To prevent possible bursting in the oven, the skin should be pierced with a fork to allow steam to escape while cooking.

Unwrapped potatoes produce a crispy outer skin. If a softer skin is desired, wrap potatoes in foil before baking to retain moisture and heat.

Cooking:

TO BAKE:

Place potatoes in a single layer on baking pans. Bake at 425°F for 1 hour or until done. Baking time may vary with variety, maturity, quantity and size of vegetable.

A one-half serving of a large baked potato, including the skin, provides:

Nutrition Facts	
Calories	110
Protein	2 g
Carbohydrate	25 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.4 mg
Calcium	10 mg
Sodium	8 mg
Dietary Fiber	2 g
Vitamin A	0 RE
Vitamin C	13 mg

NSLP Fact Sheets

Name: POTATOES, FRESH, WHITE, (BAKING TYPE)

Category: Fruits and vegetables.

Date: 12/15/96

Description:

Whole, fresh white potatoes. U.S. Grade 1. Potatoes may have been treated with a sprout inhibitor.

Pack Size:

50-pound containers 100 or 110 potatoes (count not to exceed 5% over or under the specified size).

Yield:

Approximate weights of potatoes: depending upon the size of the potato, the 100-count box contains between 95 and 105 potatoes (7-9 oz.) and the 110-count box contains between 105 and 115 potatoes (6-8 oz.). The average weight of a large potato is about 7 ounces.

One pound of baking potatoes, as purchased, yields 0.81 pound of baked potato with skin. A serving of one half of a cooked large potato provides about 1/2-cup of vegetable.

Uses:

Serve potatoes baked. Top the potato with cheese, chili, broccoli, taco filling or a combination of ingredients.

Storage:

Store potatoes in a cool, dry, dark and well-ventilated place. The ideal temperature of 45°F will keep potatoes for 60-80 days. Excessive temperatures (above 50°F) encourage sprouting and shriveling. Avoid prolonged exposure to light as it will turn the outer skins green and cause a bitter flavor. Do not refrigerate potatoes as a temperature below 40°F causes potato starch to turn to sugar and the potato becomes sweet. The increased accumulation of sugar will cause the potato to darken when cooked.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Soak and scrub potatoes to remove dirt but not hard enough to break the skin. Do

NSLP Fact Sheets

Name: POTATOES, FRESH, WHITE, (BAKING TYPE)

not remove the skin of the potato. Skins are rich sources of important nutrients. To prevent possible bursting in the oven, the skin should be pierced with a fork to allow steam to escape while cooking.

Unwrapped potatoes produce a crispy outer skin. If a softer skin is desired, wrap potatoes in foil before baking to retain moisture and heat.

Cooking:

TO BAKE:

Place potatoes in a single layer on baking pans. Bake at 425°F for 1 hour or until done. Baking time may vary with variety, maturity, quantity and size of vegetable.

A one-half serving of a large baked potato, including the skin, provides:

Nutrition Facts	
Calories	110
Protein	2 g
Carbohydrate	25 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.4 mg
Calcium	10 mg
Sodium	8 mg
Dietary Fiber	2 g
Vitamin A	0 RE
Vitamin C	13 mg

NSLP Fact Sheets



Name: POTATOES, INSTANT, DEHYDRATED, FLAKES

Category: Fruits and vegetables.

Date: 11/13/01

Description:

Flake-type dehydrated instant potatoes..

Pack Size:

6/5# packages of flakes per case.

Yield:

One pound of flakes or granules yields 50.5 1/4-cup servings when reconstituted.

Uses:

Serve plain as a mashed vegetable or in other foods, such as shepherd's pie.
Can also be used as a base for creamed chicken or turkey, or potato soup.

Storage:

Store unopened dehydrated potatoes off the floor in a cool, dry place. Store opened potatoes in airtight containers in refrigerator.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Potato flakes are a different type of product than potato granules. Potato flakes should be handled differently. Overmixing potato flakes will cause them to become pasty and gummy. The potato flakes should be mixed only long enough to moisten

Cooking:

*Potato Flakes: For 50 servings- In a mixing bowl combine 1 gallon 2 cups boiling water 1 and 1/2 quarts of reconstituted warm nonfat dry milk. Add 2 pounds one ounce of potato flakes, 6 ounces of butter or margarine, and 1 tablespoon salt. Mix 30 seconds to moisten potatoes. Stir an additional 30 seconds to fluff. (USE OF A MIXER IS NOT RECOMMENDED)

NSLP Fact Sheets

Name: POTATOES, INSTANT, DEHYDRATED, FLAKES

Mix 30 seconds to moisten flakes. Stir an additional minute to fluff. (USE OF A MIXER IS NOT RECOMMENDED)

*These instructions are found on recipe card I-5 in the food service handbook "Quantity Recipes for School Food Service" .

A 1/4-cup serving of mashed potatoes, milk and margarine, provides:

Nutrition Facts	
Calories	57
Protein	1 g
Carbohydrate	7 g
Fat	2.6 g
Saturated Fat	0.7 g
Cholesterol	1 mg
Iron	0.1 mg
Calcium	18 mg
Sodium	138 mg
Dietary Fiber	1 g
Vitamin A	10 RE
Vitamin C	3 mg

NSLP Fact Sheets



Name: POTATOES, INSTANT, DEHYDRATED, GRANULES

Category: Fruits and vegetables.

Date: 11/13/01

Description:

Granules-type dehydrated instant potatoes.

Pack Size:

10/48-ounce packages of granules per case.

Yield:

One pound of granules yields 50.5 1/4-cup servings when reconstituted.

Uses:

Serve plain as a mashed vegetable or in other foods, such as shepherd's pie.
Can also be used as a base for creamed chicken or turkey, or potato soup.

Storage:

Store unopened dehydrated potatoes off the floor in a cool, dry place. Store opened potatoes in airtight containers in refrigerator.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

*Potato Granules: For 50 servings- In a mixing bowl combine 3/4 gallons 2 cups boiling water, one quart 3/4 cup reconstituted warm nonfat dry milk. Add 2 pounds 1 ounce potato granules, 6 ounces butter or margarine, and 1 tablespoon salt.

NSLP Fact Sheets

Name: POTATOES, INSTANT, DEHYDRATED, GRANULES

*These instructions are found on recipe card I-5 in the food service handbook
"Quantity Recipes for School Food Service" .

A 1/4-cup serving of mashed potatoes, milk and margarine, provides:

Nutrition Facts	
Calories	57
Protein	1 g
Carbohydrate	7 g
Fat	2.6 g
Saturated Fat	0.7 g
Cholesterol	1 mg
Iron	0.1 mg
Calcium	18 mg
Sodium	138 mg
Dietary Fiber	1 g
Vitamin A	10 RE
Vitamin C	3 mg

NSLP Fact Sheets



Name: POTATOES, OVEN FRY, FROZEN

Category: Fruits and vegetables.

Date: 05/14/03

Description:

Oven Fries: Frozen French-fried potatoes, U.S. Grade A, that have been crinkle cut, then fried or blanched in oil. Potato strips will be from 3/8" to 1/2" across and 50% or more will be 2" or longer.

Pack Size:

6/5-pound packages.

Yield:

One pound of regular crinkle-cut French fries yields 13.7 1/4-cup servings (about five pieces each).

Uses:

Serve French fries plain.

Storage:

Store frozen potatoes in the original shipping containers off the floor at 0°F or below. Rotate use to avoid development of ice crystals and off-flavors. Handle carefully: a 3-foot drop will break about one third of the pieces.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

- Keep potatoes frozen until ready to use.
- Remove from freezer only the quantity for 1 day's use.
- Spread frozen potatoes (rounds or fries) in a single layer on a sheet pan. This permits sufficient air flow and speeds cooking time. Crowding them in the pan results in soggy potatoes.

Cooking:

TO HEAT:

NSLP Fact Sheets

Name: POTATOES, OVEN FRY, FROZEN

OVEN-TYPE CRINKLE-CUT:

Conventional oven: 20 to 26 minutes at 450°F.

Convection oven: 12 to 13 minutes at 425°F. (Time based on a two pan oven load of 2 lb., 8 oz. per pan.) Heat until golden brown and crisp. SERVE IMMEDIATELY.

FRY-TYPE CRINKLE-CUT:

Fill clean deep-fat fryer with fat or oil only to fill line. Heat to 350 - 360°F. Do not overheat, maintain proper temperature.

Fill basket about 1/2 full. Do not overload.

Fry 2 - 5 minutes or until golden brown. Drain and season, as desired. SERVE IMMEDIATELY.

NSLP Fact Sheets



Name: POTATOES, ROUNDS, FROZEN

Category: Fruits and vegetables.

Date: 05/14/03

Description:

Preformed potato rounds: U.S. Grade A white potatoes with spices and stabilizers (no artificial color, preservatives, or flavor enhancers, allowed).

Pack Size:

6/5-pound packages.

Yield:

One pound of potato rounds yields 12.7 1/4-cup servings (about four pieces each).

Uses:

Serve potato rounds plain.

Storage:

Store frozen potatoes in the original shipping containers off the floor at 0°F or below. Rotate use to avoid development of ice crystals and off-flavors. Handle carefully: a 3-foot drop will break about one third of the pieces.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

- Keep potatoes frozen until ready to use.
- Remove from freezer only the quantity for 1 day's use.
- Spread frozen potatoes (rounds or fries) in a single layer on a sheet pan. This permits sufficient air flow and speeds cooking time. Crowding them in the pan results in soggy potatoes.

Cooking:

TO HEAT:

NSLP Fact Sheets

Name: POTATOES, ROUNDS, FROZEN

PREFORMED POTATO ROUNDS:

Conventional oven: About 24 minutes at 475°F.

Convection oven: About 15 minutes at 450°F. (Times based on full oven load, potatoes spread one layer deep.) Heat until golden brown and crisp. SERVE IMMEDIATELY.

Name: POTATOES, ROUNDS, FROZEN

Nutrition Facts

Calories	65
Protein	0 g
Carbohydrate	8 g
Fat	3.7 g
Saturated Fat	1.5 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	2 mg
Sodium	213 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: POTATOES, WEDGES, FROZEN

Category: Fruits and vegetables.

Date: 02/09/99

Description:

Potato wedges are prepared from clean, sound, white-fleshed potatoes, and may include binding ingredients and/or seasonings. They may or may not include the peel. No artificial colors, preservatives, or flavor enhancers such as monosodium glutamate may be added.

Pack Size:

6/5-pound packages per 30 pound case.

Yield:

One pound of potato wedges provides approximately 10.6 1/4-cup servings of vegetable.

Uses:

Potato wedges contain significantly less fat than French fried potatoes and potato rounds, and are an excellent alternative to these products.

Storage:

Store frozen potato wedges in the original shipping containers off the floor at 0°F or below. Rotate use to avoid development of ice crystals and off-flavors. Handle carefully to avoid excessive product breakage.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Keep potatoes frozen until ready to use.

Cooking:

Spread the potatoes in a single layer on a sheet pan. This permits sufficient air flow and speeds cooking time. Crowding them in the pan may result in soggy potatoes. Cook potato wedges in a standard oven at 475°F for 25 to 30 minutes. Cook potato wedges in a convection oven at 450°F for 12 to 18 minutes. Heat to desired brownness. Serve immediately.

NSLP Fact Sheets

Name: POTATOES, WEDGES, FROZEN

A 1/4-cup serving (38g) of heated potato wedges provides:

Nutrition Facts	
Calories	52
Protein	1 g
Carbohydrate	10 g
Fat	0.9 g
Saturated Fat	0.2 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	6 mg
Sodium	20 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	4 mg

NSLP Fact Sheets



Name: POTATOES, WHITE, SLICED, DEHYDRATED

Category: Fruits and vegetables.

Date: 03/08/00

Description:

Sliced, dehydrated potatoes are prepared from clean, sound, white-fleshed potato pieces or whole potatoes, dehydrated in accordance with acceptable commercial practices. They are available with or without peel.

Pack Size:

4/5-pound bags per carton.

Yield:

One pound of dehydrated potato slices, prepared, provides approximately 19 1/2-cup servings of vegetable. One pound of dry potato slices measures approximately 9-2/3 cups.

Uses:

Use dehydrated sliced potatoes to make au gratin potatoes, scalloped potatoes, or in other recipes calling for sliced potatoes. They are a ready convenience item when making potato salad.

Storage:

Store unopened dehydrated potatoes off the floor in a cool, dry place under 85°F. If opened, store in airtight container in the refrigerator.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: POTATOES, WHITE, SLICED, DEHYDRATED

A 1/2-cup serving of prepared potato slices provides:

Nutrition Facts	
Calories	81
Protein	1 g
Carbohydrate	18 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	0 mg
Sodium	19 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	3 mg

A 3½ ounce serving of dehydrated potato slices provides:

Nutrition Facts	
Calories	349
Protein	7 g
Carbohydrate	80 g
Fat	0.7 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.5 mg
Calcium	46 mg
Sodium	79 mg
Dietary Fiber	7 g
Vitamin A	0 RE
Vitamin C	30 mg

NSLP Fact Sheets



Name: PUDDING, 50% CHOCOLATE & VANILLA,
READY-TO-EAT, CANS

Category: Other Foods

Date: 04/30/04

Description:

50% Chocolate and vanilla pudding is self stable and packaged in a 3.25-ounce ready-to-eat can with aluminum pull-tab tops.

Pack Size:

48/3.25 ounce cans per carton.

Yield:

Each individual serving size can provides 3.25 ounces (by weight) of pudding.

Uses:

Pudding may be used as a snack or dessert. THE PUDDING DOES NOT FULFILL ANY CHILD NUTRITION PROGRAM MEAL PATTERN REQUIREMENT.

Storage:

Store unopened pudding in a cool, dry place off the floor. For best quality, do not freeze or expose to direct sunlight.

Best if Used By

Use promptly after opening container.

Preparation:

Pudding is ready to eat once opened.

Cooking:

NSLP Fact Sheets

Name: **PUDDING, 50% CHOCOLATE & VANILLA,
READY-TO-EAT, CANS**

A 3.25-ounce can (92g) (1 individual can) of chocolate pudding provides:

Nutrition Facts	
Calories	120
Protein	2 g
Carbohydrate	24 g
Fat	1.5 g
Saturated Fat	1.0 g
Cholesterol	5 mg
Iron	0.0 mg
Calcium	50 mg
Sodium	75 mg
Dietary Fiber	0 g
Vitamin A	36 RE
Vitamin C	0 mg

A 3.25-ounce can (92g) (1 individual can) of vanilla pudding provides:

Nutrition Facts	
Calories	100
Protein	2 g
Carbohydrate	22 g
Fat	1.5 g
Saturated Fat	1.0 g
Cholesterol	6 mg
Iron	0.0 mg
Calcium	40 mg
Sodium	40 mg
Dietary Fiber	0 g
Vitamin A	36 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: PUDDING, 50% CHOCOLATE & VANILLA,

Category: Other Foods

Date: 05/29/03

Description:

50% chocolate and vanilla pudding is shelf stable and packaged in a 3.5-ounce ready-to-eat cup.

Pack Size:

48/3.5 ounce cups per carton.

Yield:

Each individual serving size cup provides 3.5 ounces (by weight) of pudding.

Uses:

Pudding may be used as a snack or dessert. THE PUDDING DOES NOT FULFILL ANY CHILD NUTRITION PROGRAM MEAL PATTERN REQUIREMENT.

Storage:

Store unopened pudding cups in a cool, dry place off the floor. For best quality, do not refrigerate or freeze or expose to direct sunlight.

Best if Used By

Use promptly after opening container.

Preparation:

Pudding cups are ready to eat once opened.

Cooking:

NSLP Fact Sheets

Name: PUDDING, 50% CHOCOLATE & VANILLA,

A 3.5-ounce cup (100g)(1 individual cup) of chocolate pudding provides:

Nutrition Facts	
Calories	220
Protein	5 g
Carbohydrate	35 g
Fat	6.5 g
Saturated Fat	1.0 g
Cholesterol	0 mg
Iron	0.50 mg
Calcium	150 mg
Sodium	200 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	1.2 mg

A 3.5-ounce cup (100g)(1 individual cup) of vanilla pudding provides:

Nutrition Facts	
Calories	190
Protein	4 g
Carbohydrate	30 g
Fat	6.0 g
Saturated Fat	1.0 g
Cholesterol	0 mg
Iron	0.13 mg
Calcium	150 mg
Sodium	200 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	1.2 mg

NSLP Fact Sheets



Name: PUDDING, CHOCOLATE, READY-TO-EAT, CANS

Category: Other Foods

Date: 04/30/04

Description:

Chocolate pudding is self stable and packaged in a 3.25-ounce ready-to-eat can with aluminum pull-tab tops.

Pack Size:

48/3.25-ounce cans per carton.

Yield:

Each individual serving size can provides 3.25 ounces (by weight) of pudding.

Uses:

Pudding may be used as a snack or dessert. THE PUDDING DOES NOT FULFILL ANY CHILD NUTRITION PROGRAM MEAL PATTERN REQUIREMENT.

Storage:

Store unopened pudding in a cool, dry place off the floor. For best quality, do not freeze or expose to direct sunlight.

Best if Used By

Use promptly after opening container.

Preparation:

Pudding is ready to eat once opened.

Cooking:

NSLP Fact Sheets

Name: **PUDDING, CHOCOLATE, READY-TO-EAT, CANS**

A 3.25-ounce can (92g) (1 individual can) of chocolate pudding provides:

Nutrition Facts	
Calories	120
Protein	2 g
Carbohydrate	24 g
Fat	1.5 g
Saturated Fat	1.0 g
Cholesterol	5 mg
Iron	0.0 mg
Calcium	50 mg
Sodium	75 mg
Dietary Fiber	0 g
Vitamin A	36 RE
Vitamin C	0 mg



NSLP Fact Sheets



Name: PUDDING, CHOCOLATE, READY-TO-EAT, CUPS

Category: Other Foods

Date: 05/29/03

Description:

Chocolate pudding is shelf stable and packaged in a 3.5-ounce ready-to-eat cup.

Pack Size:

48/3.5-ounce cups per carton.

Yield:

Each individual serving size cup provides 3.5 ounces (by weight) of pudding.

Uses:

Pudding may be used as a snack or dessert. THE PUDDING DOES NOT FULFILL ANY CHILD NUTRITION PROGRAM MEAL PATTERN REQUIREMENT.

Storage:

Store unopened pudding cups in a cool, dry place off the floor. For best quality, do not refrigerate or freeze or expose to direct sunlight.

Best if Used By

Use promptly after opening container.

Preparation:

Pudding cups are ready to eat once opened.

Cooking:

NSLP Fact Sheets

Name: PUDDING, CHOCOLATE, READY-TO-EAT, CUPS

A 3.5-ounce cup (100g)(1 individual cup) of chocolate pudding provides:

Nutrition Facts	
Calories	220
Protein	5 g
Carbohydrate	35 g
Fat	6.5 g
Saturated Fat	1.0 g
Cholesterol	0 mg
Iron	0.50 mg
Calcium	150 mg
Sodium	200 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	1.2 mg



NSLP Fact Sheets



Name: PUDDING, VANILLA, READY-TO-EAT, CANS

Category: Other Foods

Date: 04/30/04

Description:

Vanilla pudding is self stable and packaged in a 3.25-ounce ready-to-eat can with aluminum pull-tab tops.

Pack Size:

48/3.25-ounce cans per carton.

Yield:

Each individual serving size can provides 3.25 ounces (by weight) of pudding.

Uses:

Pudding may be used as a snack or dessert. THE PUDDING DOES NOT FULFILL ANY CHILD NUTRITION PROGRAM MEAL PATTERN REQUIREMENT.

Storage:

Store unopened pudding in a cool, dry place off the floor. For best quality, do not freeze or expose to direct sunlight.

Best if Used By

Use promptly after opening container.

Preparation:

Pudding is ready to eat once opened.

Cooking:

NSLP Fact Sheets

Name: **PUDDING, VANILLA, READY-TO-EAT, CANS**

A 3.25-ounce can (92g) (1 individual can) of vanilla pudding provides:

Nutrition Facts	
Calories	100
Protein	2 g
Carbohydrate	22 g
Fat	1.5 g
Saturated Fat	1.0 g
Cholesterol	6 mg
Iron	0.0 mg
Calcium	40 mg
Sodium	40 mg
Dietary Fiber	0 g
Vitamin A	36 RE
Vitamin C	0 mg



NSLP Fact Sheets



Name: PUDDING, VANILLA, READY-TO-EAT, CUPS

Category: Other Foods

Date: 05/29/03

Description:

Vanilla pudding is shelf stable and packaged in a 3.5-ounce ready-to-eat cup.

Pack Size:

48/3.5-ounce cups per carton.

Yield:

Each individual serving size cup provides 3.5 ounces (by weight) of pudding.

Uses:

Pudding may be used as a snack or dessert. THE PUDDING DOES NOT FULFILL ANY CHILD NUTRITION PROGRAM MEAL PATTERN REQUIREMENT.

Storage:

Store unopened pudding cups in a cool, dry place off the floor. For best quality, do not refrigerate or freeze or expose to direct sunlight.

Best if Used By

Use promptly after opening container.

Preparation:

Pudding cups are ready to eat once opened.

Cooking:

NSLP Fact Sheets

Name: PUDDING, VANILLA, READY-TO-EAT, CUPS

A 3.5-ounce cup (100g)(1 individual cup) of vanilla pudding provides:

Nutrition Facts	
Calories	190
Protein	4 g
Carbohydrate	30 g
Fat	6.0 g
Saturated Fat	1.0 g
Cholesterol	0 mg
Iron	0.13 mg
Calcium	150 mg
Sodium	200 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	1.2 mg



NSLP Fact Sheets



Name: RAISINS, SEEDLESS

Category: Fruits and vegetables.

Date: 12/28/04

Description:

Raisins, U.S. Grade B or better.

Pack Size:

30-pound carton.

Yield:

One pound of raisins yields 12.6-1/4-cup servings of dry fruit and 21.4-1/4-cup servings of cooked fruit.

Uses:

Raisins are ready to eat or may be added to sandwich fillings, rice dishes, stuffing, salads, hot or cold cereals, puddings and baked items; or be combined with peanuts, sunflower seeds or granola and trail mix.

Storage:

Refrigerate raisins and store off the floor. To maintain freshness once the case has been opened, fold down the poly bag liner and turn the case upside down. The weight of the raisins will keep the liner tightly sealed. Raisins freeze well and thaw quickly.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Raisins keep cookies and cakes moist. Chopped raisins impart a full flavor to baked goods. For easier chopping, use an oiled knife or blade.

When raisins are dry or when the recipe calls for plumped raisins, cover the amount of raisins needed with very hot water and soak 2 to 5 minutes. Flavor and nutrients are lost with longer soaking. Drain well before using.

Raisins freeze well and thaw quickly.

Cooking:

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NSLP Fact Sheets

Name: **RAISINS, SEEDLESS**

A 1/4-cup serving of uncooked raisins provides:

Nutrition Facts	
Calories	120
Protein	1 g
Carbohydrate	31 g
Fat	0.2 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	0.8 mg
Calcium	20 mg
Sodium	5 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: RAISINS, SEEDLESS, INDIVIDUALLY PACKAGED

Category: Fruits and vegetables.

Date: 12/28/04

Description:

Raisins, seedless.

Pack Size:

144/1.33 ounce packages.

Yield:

Each case provides 144 servings of 1.33 ounces each. Each 1.33-ounce package meets the 1/4-cup serving of fruit requirement for the Child Nutrition Programs.

Uses:

Raisins are ready to eat and can be used as a mealtime fruit serving or as a nutritious snack.

Storage:

Refrigerate raisins and store off the floor in a cool, dry location.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Ready to eat.

Cooking:

Ready to eat.

NSLP Fact Sheets

Name: RAISINS, SEEDLESS, INDIVIDUALLY PACKAGED

A 1.33-ounce (38g) serving of raisins provides: (Note: Nutrient content is based upon average of nutritional information provided by vendors.)

Nutrition Facts	
Calories	110
Protein	1 g
Carbohydrate	30 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	18 mg
Sodium	5 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: RASPBERRIES, RED PUREE

Category: Fruits and vegetables.

Date: 11/30/98

Description:

Raspberry/Blackberry puree is produced from ripened blackberries/raspberries with a tart flavor and aroma, free from fermentation and any off flavors or odors. The consistency is thick and smooth. The blackberry color is bright reddish purple to dark purple. The raspberry color is bright red to reddish purple. The pH range is 2.9 - 4 depending on the variety.

Pack Size:

Packed in cartons of 6/5.75 pound FDA approved food grade, plastic, frozen food containers.

Yield:

Each food container will provide approximately 5.75 pounds of blackberry puree.

Uses:

Use as a recipe ingredient for bakery products served at breakfast or lunch. May be used in fruit roll-ups or bars; cobblers; pastry fillings; gelatin salads and desserts; and as a flavoring for fruit drinks, pudding, syrup for pancakes and French toast, cream cheese spread, dessert toppings and sauces, salad dressings and yogurt.

Storage:

Store and transport the product at 0°F to -10°F. Proper thawing is the key to product quality. For best results, thaw the product at 40°F to minimize oxidation. Promptly return any unused product to the refrigerator and use within 5 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: RASPBERRIES, RED PUREE

A 3.5 ounce serving (100 grams) of raspberry puree provides:

Nutrition Facts	
Calories	40
Protein	1 g
Carbohydrate	8 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.1 mg
Calcium	15 mg
Sodium	1 mg
Dietary Fiber	3 g
Vitamin A	68 RE
Vitamin C	4 mg

A 3.5 oz. serving (100 grams) of blackberry puree provides: (Nutrient information was obtained from industry sources. Blackberry puree will be included in the National Nutr Database for Child Nutrition Programs (NND-CNP) at a later.

Nutrition Facts	
Calories	41
Protein	1 g
Carbohydrate	8 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	26 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	8 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: RASPBERRIES, RED, FROZEN

Category: Fruits and vegetables.

Date: 02/01/2002

Description:

U.S. Grade B or better red raspberries, unsweetened. Either native type (wild) or cultivated, individually quick frozen (IQF).

Pack Size:

25-pound carton.

Yield:

One pound of thawed red raspberries will provide 12 1/4-cup servings.

Uses:

Serve thawed red raspberries in fruit cups and salads. Use frozen red raspberries in recipes, pies, cakes, cobblers, muffins or other baked items. Gently fold raspberries into mix just prior to baking.

Storage:

Store frozen red raspberries at 0°F or below, off the floor and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration. Store thawed berries covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Drain thawed red raspberries before serving. Add berries last to fruit salads and other mixtures to avoid discoloring of other ingredients. To avoid streaking of color through batter and dough in baking, coat red raspberries with flour or other dry ingredients and add to batter immediately. Do not refreeze raspberries.

Cooking:

NSLP Fact Sheets

Name: RASPBERRIES, RED, FROZEN

A 1/4-cup of unsweetened red raspberries provides:

Nutrition Facts	
Calories	14
Protein	0.4 g
Carbohydrate	3 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	4 mg
Sodium	0.5 mg
Dietary Fiber	0.4 g
Vitamin A	28 RE
Vitamin C	4.7 mg

NSLP Fact Sheets



Name: RICE, BROWN 25 AND 50

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Milled brown rice, U.S. Grade 1. May be long, medium or short grain. Brown rice is the whole unpolished grain with only the outer husks and a small amount of bran removed.

Pack Size:

25-pound or 50-pound bag.

Yield:

One pound of dry rice equals about 2-1/2 cups; 1 pound of cooked long grain rice yields about 19.5 1/2-cup servings.

Uses:

Serve brown rice cooked or use in soups, salads, stuffing or main dishes. Use brown rice in any recipe calling for cooked rice. In recipes specifying uncooked rice, it may be necessary to increase the liquid and/or the cooking time.

Storage:

Store in a cool, dry place for short periods of time and use refrigerated storage for extended periods. A relative humidity of 55 percent or less is recommended. Store opened rice in a clean, tightly covered container. Shelf life is limited due to the oil content of the bran.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To retain vitamins, do not rinse rice prior to cooking. Carefully measure rice and liquid. Adjust the cooking so that all moisture is absorbed. Fluff cooked rice with fork or slotted spoon to allow steam to escape. Use 5 lbs., 4 oz. of brown rice, 1-1/4 gallons and 3 cups boiling water and, if desired, 1-1/3 tablespoons salt for 100 1/2-cup servings of cooked rice. Cover pans tightly and bake at 350°F or steam at 5 lbs. pressure for 50 minutes.

Cooking:

NSLP Fact Sheets

Name: RICE, BROWN 25 AND 50

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A 1/2-cup serving of cooked long grain brown rice with no salt added provides:

Nutrition Facts	
Calories	109
Protein	2 g
Carbohydrate	23 g
Fat	0.9 g
Saturated Fat	0.2 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	9 mg
Sodium	4 mg
Dietary Fiber	1 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets

Name: RICE, WHITE, CLIND, MILLED, ENRICHED,

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Long, medium, or short grain rice enriched with thiamin, riboflavin, niacin, and iron. Vitamin D and calcium may be added. May be parboiled or parboiled lightly.

Pack Size:

25-pound bag medium #1 (B522) and 25-pound bag medium #2 (B513)..

Yield:

One pound of dry rice equals about 2-1/3 cups; 1 pound of long or medium grain rice yields 18 1/2-cup servings of cooked rice.

Uses:

Serve white rice cooked or use in soups, salads, main dishes or desserts. Long grain rice generally cooks up light and fluffy. Medium and short grain rices are tender, moist and tend to cling together when cooked. Regular milled rice has the hull and bran removed. The term parboiled rice means that the rice grains, with the hull and bran layers still on, have gone through a steaming process. Parboiling modifies the starch in the rice and causes the grain to retain natural nutrients. Parboiled rice requires slightly more cooking time than regular milled white rice and can be held for a long period before serving.

Storage:

Store unopened containers of rice off the floor in a cool, dry place. A relative humidity of 55% or less is best. Refrigeration is recommended for extended storage. Store opened rice in a clean, tightly covered container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To retain vitamins, do not rinse rice before or drain after cooking. Measure rice and liquid accurately, cover tightly and time cooking period carefully. Cover refrigerated rice. To reheat, add 1/2 cup liquid per quart of cooked rice.

NSLP Fact Sheets

Name: RICE, WHITE, CLIND, MILLED, ENRICHED,

Cooking:

TO COOK RICE (Oven or Steamer):
100 Servings:

Ingredients:

White rice, long-grain
(regular or parboiled)
or medium-grain rice:
(Weight - 5 Lb.10 Oz.) (Measure - 3-1/2 Qt.);
Salt(Optional): (Measure - 1-1/3 Tbsp.); Boiling Water: (Measure - 1-1/4 Gal. and
2 Cups).

Directions:(1) Do not rinse enriched rice.

(2) Place rice in steam table pan (12" x 20" x 2-1/2"), no more than 3 lbs. per pan.

(3) Add salt to boiling water; pour water over rice, 1 qt. of water per pound of rice.

(4) Cover pans tightly.

(5) Bake at 350°F (or steam at 5 lbs. pressure) for 25 minutes.

(6) Remove from oven or steamer and let stand covered for 5 minutes.

SERVING: 1/2 cup rice provides 1 serving of grains/breads.

Yield: 100 servings: Approximately 2 gallons 3-1/4 quarts.

NSLP Fact Sheets

Name: RICE, WHITE, CLIND, MILLED, ENRICHED,

A 1/2-cup serving of cooked, enriched, long grain white rice, with no salt added, provid

Nutrition Facts	
Calories	100
Protein	2 g
Carbohydrate	21 g
Fat	0.2 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	17 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: RICE, WHITE, CLND, MILLED, ENRICHED,

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Long, medium, or short grain rice enriched with thiamin, riboflavin, niacin, and iron. Vitamin D and calcium may be added. May be parboiled or parboiled lightly.

Pack Size:

50-pound bag.

Yield:

One pound of dry rice equals about 2-1/3 cups; 1 pound of long or medium grain rice yields 18 1/2-cup servings of cooked rice.

Uses:

Serve white rice cooked or use in soups, salads, main dishes or desserts. Long grain rice generally cooks up light and fluffy. Medium and short grain rices are tender, moist and tend to cling together when cooked. Regular milled rice has the hull and bran removed. The term parboiled rice means that the rice grains, with the hull and bran layers still on, have gone through a steaming process. Parboiling modifies the starch in the rice and causes the grain to retain natural nutrients. Parboiled rice requires slightly more cooking time than regular milled white rice and can be held for a long period before serving.

Storage:

Store unopened containers of rice off the floor in a cool, dry place. A relative humidity of 55% or less is best. Refrigeration is recommended for extended storage. Store opened rice in a clean, tightly covered container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To retain vitamins, do not rinse rice before or drain after cooking. Measure rice and liquid accurately, cover tightly and time cooking period carefully. Cover refrigerated rice. To reheat, add 1/2 cup liquid per quart of cooked rice.

NSLP Fact Sheets

Name: RICE, WHITE, CLND, MILLED, ENRICHED,

Cooking:

TO COOK RICE (Oven or Steamer):
100 Servings:

Ingredients:

White rice, long-grain
(regular or parboiled)
or medium-grain rice:
(Weight - 5 Lb.10 Oz.) (Measure - 3-1/2 Qt.);
Salt(Optional): (Measure - 1-1/3 Tbsp.); Boiling Water: (Measure - 1-1/4 Gal. and
2 Cups).

Directions:(1) Do not rinse enriched rice.

(2) Place rice in steam table pan (12" x 20" x 2-1/2"), no more than 3 lbs. per pan.

(3) Add salt to boiling water; pour water over rice, 1 qt. of water per pound of rice.

(4) Cover pans tightly.

(5) Bake at 350°F (or steam at 5 lbs. pressure) for 25 minutes.

(6) Remove from oven or steamer and let stand covered for 5 minutes.

SERVING: 1/2 cup rice provides 1 serving of grains/breads.

Yield: 100 servings: Approximately 2 gallons 3-1/4 quarts.

NSLP Fact Sheets

Name: RICE, WHITE, CLND, MILLED, ENRICHED,

A 1/2-cup serving of cooked, enriched, long grain white rice, with no salt added, provid

Nutrition Facts	
Calories	100
Protein	2 g
Carbohydrate	21 g
Fat	0.2 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	17 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: RICE, WHITE, CLND, MILLED, ENRICHED,

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Long, medium, or short grain rice enriched with thiamin, riboflavin, niacin, and iron. Vitamin D and calcium may be added. May be parboiled or parboiled lightly.

Pack Size:

50-pound bag.

Yield:

One pound of dry rice equals about 2-1/3 cups; 1 pound of long or medium grain rice yields 18 1/2-cup servings of cooked rice.

Uses:

Serve white rice cooked or use in soups, salads, main dishes or desserts. Long grain rice generally cooks up light and fluffy. Medium and short grain rices are tender, moist and tend to cling together when cooked. Regular milled rice has the hull and bran removed. The term parboiled rice means that the rice grains, with the hull and bran layers still on, have gone through a steaming process. Parboiling modifies the starch in the rice and causes the grain to retain natural nutrients. Parboiled rice requires slightly more cooking time than regular milled white rice and can be held for a long period before serving.

Storage:

Store unopened containers of rice off the floor in a cool, dry place. A relative humidity of 55% or less is best. Refrigeration is recommended for extended storage. Store opened rice in a clean, tightly covered container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To retain vitamins, do not rinse rice before or drain after cooking. Measure rice and liquid accurately, cover tightly and time cooking period carefully. Cover refrigerated rice. To reheat, add 1/2 cup liquid per quart of cooked rice.

NSLP Fact Sheets

Name: RICE, WHITE, CLND, MILLED, MEDIUM 50 #2

Cooking:

TO COOK RICE (Oven or Steamer):
100 Servings:

Ingredients:

White rice, long-grain
(regular or parboiled)
or medium-grain rice:
(Weight - 5 Lb.10 Oz.) (Measure - 3-1/2 Qt.);
Salt(Optional): (Measure - 1-1/3 Tbsp.); Boiling Water: (Measure - 1-1/4 Gal. and
2 Cups).

Directions:(1) Do not rinse enriched rice.

(2) Place rice in steam table pan (12" x 20" x 2-1/2"), no more than 3 lbs. per pan.

(3) Add salt to boiling water; pour water over rice, 1 qt. of water per pound of rice.

(4) Cover pans tightly.

(5) Bake at 350°F (or steam at 5 lbs. pressure) for 25 minutes.

(6) Remove from oven or steamer and let stand covered for 5 minutes.

SERVING: 1/2 cup rice provides 1 serving of grains/breads.

Yield: 100 servings: Approximately 2 gallons 3-1/4 quarts.

NSLP Fact Sheets

Name: RICE, WHITE, CLND, MILLED, MEDIUM 50 #2

A 1/2-cup serving of cooked, enriched, long grain white rice, with no salt added, provid

Nutrition Facts	
Calories	100
Protein	2 g
Carbohydrate	21 g
Fat	0.2 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	17 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: RICE, WHITE, CLND, MILLED,#2 ENRICHED,

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Long, medium, or short grain rice enriched with thiamin, riboflavin, niacin, and iron. Vitamin D and calcium may be added. May be parboiled or parboiled lightly.

Pack Size:

25-pound bag (B511) and 50-pound bag (B512).

Yield:

One pound of dry rice equals about 2-1/3 cups; 1 pound of long or medium grain rice yields 18 1/2-cup servings of cooked rice.

Uses:

Serve white rice cooked or use in soups, salads, main dishes or desserts. Long grain rice generally cooks up light and fluffy. Medium and short grain rices are tender, moist and tend to cling together when cooked. Regular milled rice has the hull and bran removed. The term parboiled rice means that the rice grains, with the hull and bran layers still on, have gone through a steaming process. Parboiling modifies the starch in the rice and causes the grain to retain natural nutrients. Parboiled rice requires slightly more cooking time than regular milled white rice and can be held for a long period before serving.

Storage:

Store unopened containers of rice off the floor in a cool, dry place. A relative humidity of 55% or less is best. Refrigeration is recommended for extended storage. Store opened rice in a clean, tightly covered container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To retain vitamins, do not rinse rice before or drain after cooking. Measure rice and liquid accurately, cover tightly and time cooking period carefully. Cover refrigerated rice. To reheat, add 1/2 cup liquid per quart of cooked rice.

NSLP Fact Sheets

Name: RICE, WHITE, CLND, MILLED, ENRICHED

Cooking:

TO COOK RICE (Oven or Steamer):
100 Servings:

Ingredients:

White rice, long-grain
(regular or parboiled)
or medium-grain rice:
(Weight - 5 Lb.10 Oz.) (Measure - 3-1/2 Qt.);
Salt(Optional): (Measure - 1-1/3 Tbsp.); Boiling Water: (Measure - 1-1/4 Gal. and
2 Cups).

Directions:(1) Do not rinse enriched rice.

(2) Place rice in steam table pan (12" x 20" x 2-1/2"), no more than 3 lbs. per pan.

(3) Add salt to boiling water; pour water over rice, 1 qt. of water per pound of rice.

(4) Cover pans tightly.

(5) Bake at 350°F (or steam at 5 lbs. pressure) for 25 minutes.

(6) Remove from oven or steamer and let stand covered for 5 minutes.

SERVING: 1/2 cup rice provides 1 serving of grains/breads.

Yield: 100 servings: Approximately 2 gallons 3-1/4 quarts.

NSLP Fact Sheets

Name: RICE, WHITE, CLND, MILLED, ENRICHED

A 1/2-cup serving of cooked, enriched, long grain white rice, with no salt added, provid

Nutrition Facts	
Calories	100
Protein	2 g
Carbohydrate	21 g
Fat	0.2 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	17 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: RICE, WHITE, MILLED, ENRICHED 25

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Long, medium, or short grain rice enriched with thiamin, riboflavin, niacin, and iron. Vitamin D and calcium may be added. May be parboiled or parboiled lightly.

Pack Size:

25-pound bag (B515) and 50-pound bag (B520)..

Yield:

One pound of dry rice equals about 2-1/3 cups; 1 pound of long or medium grain rice yields 18 1/2-cup servings of cooked rice.

Uses:

Serve white rice cooked or use in soups, salads, main dishes or desserts. Long grain rice generally cooks up light and fluffy. Medium and short grain rices are tender, moist and tend to cling together when cooked. Regular milled rice has the hull and bran removed. The term parboiled rice means that the rice grains, with the hull and bran layers still on, have gone through a steaming process. Parboiling modifies the starch in the rice and causes the grain to retain natural nutrients. Parboiled rice requires slightly more cooking time than regular milled white rice and can be held for a long period before serving.

Storage:

Store unopened containers of rice off the floor in a cool, dry place. A relative humidity of 55% or less is best. Refrigeration is recommended for extended storage. Store opened rice in a clean, tightly covered container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To retain vitamins, do not rinse rice before or drain after cooking. Measure rice and liquid accurately, cover tightly and time cooking period carefully. Cover refrigerated rice. To reheat, add 1/2 cup liquid per quart of cooked rice.

NSLP Fact Sheets

Name: RICE, WHITE, MILLED, ENRICHED 25

Cooking:

TO COOK RICE (Oven or Steamer):
100 Servings:

Ingredients:

White rice, long-grain
(regular or parboiled)
or medium-grain rice:
(Weight - 5 Lb.10 Oz.) (Measure - 3-1/2 Qt.);
Salt(Optional): (Measure - 1-1/3 Tbsp.); Boiling Water: (Measure - 1-1/4 Gal. and
2 Cups).

Directions:(1) Do not rinse enriched rice.

(2) Place rice in steam table pan (12" x 20" x 2-1/2"), no more than 3 lbs. per pan.

(3) Add salt to boiling water; pour water over rice, 1 qt. of water per pound of rice.

(4) Cover pans tightly.

(5) Bake at 350°F (or steam at 5 lbs. pressure) for 25 minutes.

(6) Remove from oven or steamer and let stand covered for 5 minutes.

SERVING: 1/2 cup rice provides 1 serving of grains/breads.

Yield: 100 servings: Approximately 2 gallons 3-1/4 quarts.

NSLP Fact Sheets

Name: RICE, WHITE, MILLED, ENRICHED 25

A 1/2-cup serving of cooked, enriched, long grain white rice, with no salt added, provid

Nutrition Facts	
Calories	100
Protein	2 g
Carbohydrate	21 g
Fat	0.2 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	17 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: RICE, WHITE, MILLED, ENRICHED,

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Long grain rice enriched with thiamin, riboflavin, niacin, and iron. Vitamin D and calcium may be added. May be parboiled or parboiled lightly.

Pack Size:

25-pound bag B505) and 50-pound bag (B506).

Yield:

One pound of dry rice equals about 2-1/3 cups; 1 pound of long or medium grain rice yields 18 1/2-cup servings of cooked rice.

Uses:

Serve white rice cooked or use in soups, salads, main dishes or desserts. Long grain rice generally cooks up light and fluffy. Medium and short grain rices are tender, moist and tend to cling together when cooked. Regular milled rice has the hull and bran removed. The term parboiled rice means that the rice grains, with the hull and bran layers still on, have gone through a steaming process. Parboiling modifies the starch in the rice and causes the grain to retain natural nutrients. Parboiled rice requires slightly more cooking time than regular milled white rice and can be held for a long period before serving.

Storage:

Store unopened containers of rice off the floor in a cool, dry place. A relative humidity of 55% or less is best. Refrigeration is recommended for extended storage. Store opened rice in a clean, tightly covered container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To retain vitamins, do not rinse rice before or drain after cooking. Measure rice and liquid accurately, cover tightly and time cooking period carefully. Cover refrigerated rice. To reheat, add 1/2 cup liquid per quart of cooked rice.

NSLP Fact Sheets

Name: RICE, WHITE, MILLED, ENRICHED,

Cooking:

TO COOK RICE (Oven or Steamer):
100 Servings:

Ingredients:

White rice, long-grain
(regular or parboiled)
or medium-grain rice:
(Weight - 5 Lb.10 Oz.) (Measure - 3-1/2 Qt.);
Salt(Optional): (Measure - 1-1/3 Tbsp.); Boiling Water: (Measure - 1-1/4 Gal. and
2 Cups).

Directions:(1) Do not rinse enriched rice.

(2) Place rice in steam table pan (12" x 20" x 2-1/2"), no more than 3 lbs. per pan.

(3) Add salt to boiling water; pour water over rice, 1 qt. of water per pound of rice.

(4) Cover pans tightly.

(5) Bake at 350°F (or steam at 5 lbs. pressure) for 25 minutes.

(6) Remove from oven or steamer and let stand covered for 5 minutes.

SERVING: 1/2 cup rice provides 1 serving of grains/breads.

Yield: 100 servings: Approximately 2 gallons 3-1/4 quarts.

NSLP Fact Sheets

Name: RICE, WHITE, MILLED, ENRICHED,

A 1/2-cup serving of cooked, enriched, long grain white rice, with no salt added, provid

Nutrition Facts	
Calories	100
Protein	2 g
Carbohydrate	21 g
Fat	0.2 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	17 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: RICE, WHITE, PARBOILED, ENRICHED,

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 12/15/96

Description:

Long grain rice enriched with thiamin, riboflavin, niacin, and iron, Vitamin D and calcium may be added. May be parboiled or parboiled lightly.

Pack Size:

25-pound bag (B507) and 50-pound bab (B508).

Yield:

One pound of dry rice equals about 2-1/3 cups; 1 pound of long or medium grain rice yields 18 1/2-cup servings of cooked rice.

Uses:

Serve white rice cooked or use in soups, salads, main dishes or desserts. Long grain rice generally cooks up light and fluffy. Medium and short grain rices are tender, moist and tend to cling together when cooked. Regular milled rice has the hull and bran removed. The term parboiled rice means that the rice grains, with the hull and bran layers still on, have gone through a steaming process. Parboiling modifies the starch in the rice and causes the grain to retain natural nutrients. Parboiled rice requires slightly more cooking time than regular milled white rice and can be held for a long period before serving.

Storage:

Store unopened containers of rice off the floor in a cool, dry place. A relative humidity of 55% or less is best. Refrigeration is recommended for extended storage. Store opened rice in a clean, tightly covered container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To retain vitamins, do not rinse rice before or drain after cooking. Measure rice and liquid accurately, cover tightly and time cooking period carefully. Cover refrigerated rice. To reheat, add 1/2 cup liquid per quart of cooked rice.

NSLP Fact Sheets

Name: RICE, WHITE, PARBOILED, ENRICHED,

Cooking:

TO COOK RICE (Oven or Steamer):
100 Servings:

Ingredients:

White rice, long-grain
(regular or parboiled)
or medium-grain rice:
(Weight - 5 Lb.10 Oz.) (Measure - 3-1/2 Qt.);
Salt(Optional): (Measure - 1-1/3 Tbsp.); Boiling Water: (Measure - 1-1/4 Gal. and
2 Cups).

Directions:(1) Do not rinse enriched rice.

(2) Place rice in steam table pan (12" x 20" x 2-1/2"), no more than 3 lbs. per pan.

(3) Add salt to boiling water; pour water over rice, 1 qt. of water per pound of rice.

(4) Cover pans tightly.

(5) Bake at 350°F (or steam at 5 lbs. pressure) for 25 minutes.

(6) Remove from oven or steamer and let stand covered for 5 minutes.

SERVING: 1/2 cup rice provides 1 serving of grains/breads.

Yield: 100 servings: Approximately 2 gallons 3-1/4 quarts.

NSLP Fact Sheets

Name: RICE, WHITE, PARBOILED, ENRICHED,

A 1/2-cup serving of cooked, enriched, long grain white rice, with no salt added, provid

Nutrition Facts	
Calories	100
Protein	2 g
Carbohydrate	21 g
Fat	0.2 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	17 mg
Sodium	3 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: SALAD DRESSING, REDUCED CALORIE

Category: Other Foods

Date: 12/15/96

Description:

Reduced calorie salad dressing is made from the same ingredients and has the same characteristics as regular salad dressing. It is formulated to contain at least 25% less salad oil than regular commodity salad dressing. The final fat content of the reduced calorie salad dressing shall not exceed 22.5%.

Pack Size:

4/1-gallon bottles.

Yield:

Each 1 gallon container provides 124 30-gram servings. Thirty(30) grams equals approximately 2 tablespoons of reduced calorie salad dressing.

Uses:

Use reduced calorie salad dressing on green salads, coleslaw and other prepared salads. Also suitable to use as a marinade for meats and a dipping sauce for fresh vegetables and other finger foods.

Storage:

Salad dressings are best stored unopened at a temperature of 50°F or below. Store opened salad dressing containers covered and under refrigeration. Do not freeze salad dressing.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: **SALAD DRESSING, REDUCED CALORIE**

A 30-gram serving of reduced calorie salad dressing provides:

Nutrition Facts	
Calories	79
Protein	0 g
Carbohydrate	6 g
Fat	5.7 g
Saturated Fat	3.1 g
Cholesterol	12 mg
Iron	0.2 mg
Calcium	3 mg
Sodium	266 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: SALMON, ALASKA PINK, POUCHES, READY-TO-SERVE

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Alaska pink salmon, skinless and boneless, packed in laminated pouches and thermally processed. May also contain salt and spices or flavorings.

Pack Size:

6/4-pound pouches.

Yield:

A 4-pound pouch provides approximately 24 2-ounce servings of heated fish.

Uses:

Alaska pink salmon is ready to serve in salads, sandwiches and main dishes.

Storage:

Store unopened pouches of salmon off the floor in a cool dry place. Temperature changes shorten shelf life and speed deterioration of the salmon. Store opened pouches of pink salmon covered, in a nonmetallic container under refrigeration and use within 24 hours.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Also, the following chart shows maximum storage periods at different temperatures:

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: **SALMON, ALASKA PINK, POUCHES, READY TO SERVE**

A 2-ounce serving of Alaska pink salmon provides: (Nutrient information was obtained from industry sources. Pouch salmon will be included in the National Nutrient Databases for Child Nutrition Programs (NND-CNP).

Nutrition Facts	
Calories	60
Protein	13 g
Carbohydrate	0 g
Fat	0.5 g
Saturated Fat	0.0 g
Cholesterol	25 mg
Iron	0.0 mg
Calcium	0 mg
Sodium	330 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: SALMON, NUGGETS, BREADED, FRIED, FROZEN

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Frozen, fried, breaded, minced nuggets, produced from domestically harvested and processed pink salmon. Spices, seasonings, artificial colors and other ingredients may be added to the salmon as needed to produce the desired texture, flavor and color. Breaded nuggets contain no monosodium glutamate and tropical oils are not used as a baking/frying medium.

Pack Size:

40-pound box contains 4/10-pound bags of salmon nuggets.

Yield:

Five salmon nuggets provide 2 ounces of equivalent meat and 1-1/2 servings of bread alternate. Each box contains approximately 710 salmon nuggets, or about 142 servings of 5 nuggets each.

Uses:

Salmon nuggets are ready for oven cooking, straight from the freezer - follow directions on the box. After cooking, the nuggets can be served plain or with a sauce or dip.

Storage:

Store the frozen fried salmon nuggets hard-frozen in the original shipping container off the floor at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: SALMON, NUGGETS, BREADED, FRIED, FROZEN

A serving (five pieces) of salmon nuggets provides:

Nutrition Facts	
Calories	270
Protein	16 g
Carbohydrate	17 g
Fat	15.0 g
Saturated Fat	3.4 g
Cholesterol	43 mg
Iron	1.8 mg
Calcium	15 mg
Sodium	194 mg
Dietary Fiber	0 g
Vitamin A	10 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: SALSA, TOMATO, CANNED

Category: Fruits and vegetables.

Date: 10/29/98

Description:

Tomato salsa is made of peeled tomatoes, tomato puree, fresh or dried onions, fresh green chile peppers and fresh jalapenos properly ripened and wholesome. Spices and condiments added include salt, vinegar and any mixture of green peppers, cilantro, cumin, coriander, xanthan gum, flavorings or modified starch.

Pack Size:

6/#10 cans per case.

Yield:

Each #10 can provides 48 1/4-cup servings of vegetable/fruit.

Uses:

Serve tomato salsa as a complement to chicken, fish, turkey, hamburgers, tacos, burritos, fajitas, tortilla pieces, etc.

Storage:

Unopened canned tomato salsa should be stored off the floor in a cool, dry place. Temperature changes shorten shelf life and speed deterioration. Avoid freezing and exposure to direct sunlight. Opened canned salsa may be refrigerated in a covered, nonmetallic container 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

No preparation of the salsa is necessary. Serve "as is" or chilled on top of burritos, tacos, tortilla pieces and fajitas. Salsa may also be heated and served as a complement to chicken, fish, turkey, hamburgers, etc.

Cooking:

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NSLP Fact Sheets

Name: **SALSA, TOMATO, CANNED**

A 1/4-cup serving of unheated tomato salsa provides:

Nutrition Facts	
Calories	20
Protein	0 g
Carbohydrate	4 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	1.2 mg
Calcium	7 mg
Sodium	256 mg
Dietary Fiber	0 g
Vitamin A	328 RE
Vitamin C	2 mg

NSLP Fact Sheets



Name: SHORTENING, VEGETABLE

Category: Other Foods

Date: 09/27/99

Description:

Soybean oil shortening. Antioxidants may be added. Liquid vegetable shortening contains antifoaming agents.

Pack Size:

12/3-pound cans per case or 50-pound cube.

Yield:

One pound of vegetable shortening equals about 2-1/4 cups.

Uses:

Use shortening in breads, pie crusts, cakes, cookies and other baked items. Shortening may be used for pan frying meat, poultry and for greasing pans. Liquid vegetable shortening should be used only for frying.

Storage:

Store shortening off the floor in a cool, dry place. If held above 90°F it may lose its creaming ability. Store opened shortening by wrapping and covering tightly. Shortening will lose quality when exposed to air.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use in recipes specifying shortening.

Cooking:

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NSLP Fact Sheets

Name: **SHORTENING, VEGETABLE**

One tablespoon of shortening provides:

Nutrition Facts	
Calories	113
Protein	0 g
Carbohydrate	0 g
Fat	12.8 g
Saturated Fat	3.2 g
Cholesterol	0 mg
Iron	0.0 mg
Calcium	0 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: SPAGHETTI SAUCE, MEATLESS, CANNED

Category: Fruits and vegetables.

Date: 10/04/99

Description:

Meatless spaghetti sauce is a ready-to-use, tomato based sauce. In addition to tomato products, it may also contain: water, sugar, olive oil, soybean and/or cottonseed oil, onion powder, garlic powder, citric acid, natural flavoring, starches and other ingredients. It has a bright typical tomato color and is smooth in texture.

Pack Size:

6/#10 cans per case.

Yield:

Each can provides 50 1/4-cup servings of vegetable.

Uses:

Use heated meatless spaghetti sauce as a topping for cooked pasta or as an ingredient in other Italian style dishes. Serve warm as a dipping sauce for breadsticks.

Storage:

Store unopened cans in a cool, dry place off the floor. Extreme temperatures such as freezing or exposure to direct sunlight speed deterioration. Store opened quantities of canned spaghetti sauce covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: SPAGHETTI SAUCE, MEATLESS, CANNED

A 1/4-cup serving of meatless spaghetti sauce provides:

Nutrition Facts	
Calories	27
Protein	0 g
Carbohydrate	4 g
Fat	0.5 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	11 mg
Sodium	334 mg
Dietary Fiber	3 g
Vitamin A	19 RE
Vitamin C	2 mg

NSLP Fact Sheets



Name: SPAGHETTI, ENRICHED

Category: Bread and bread alternates. (Cereal, Grains, Pasta)

Date: 08/31/98

Description:

Spaghetti (8-1/2" to 11" in length). Other pasta products: macaroni, elbow or long (3/4" to 1-1/2" in length), and rotini (1" to 1-3/4" in length) made from semolina or durum flour. Enriched with thiamin, riboflavin, niacin, and iron.

Pack Size:

20-pound bag.

Yield:

Spaghetti: One pound cooked spaghetti yields about 16.5 1/2-cup portions. One pound dry spaghetti equals about 6-3/8 cups

Macaroni: Elbow or long: One pound cooked macaroni yields about 19.5 1/2-cup portions. One pound dry macaroni equals about 3-1/2-cups.

Rotini: Spirals: One pound cooked rotini yields about 16.9 1/2-cup portions. One pound dry rotini equals about 5-3/8 cups.

Uses:

Macaroni and similar pasta products may be combined with a tomato or meat sauce. Use in recipes for soup, casseroles or salads. Combine with eggs, fish, fowl, vegetables, meat or cheese.

Storage:

Store pasta products off the floor in a cool, dry, well-ventilated place.

Store opened pasta products in tightly covered containers.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To cook macaroni, spaghetti or rotini: 100 Servings

Ingredients: Salt(Optional): (Weight: 3-1/2 oz.) (Measure: 1/3 cup); Boiling Water: (Measure: 6 gallons); Macaroni: (Weight: 5 lbs., 4 oz.); OR Spaghetti: (Weight:

NSLP Fact Sheets

Name: SPAGHETTI, ENRICHED

6 lbs., 7 oz.); OR Rotini: (Weight: 6 lbs.)

Cooking:

Directions: (1) Add salt to boiling water(optional). Slowly stir macaroni, spaghetti, or rotini until water boils again. (2) Cook macaroni uncovered about 8 minutes until tender but firm, 10 minutes for spaghetti, and 5-10 minutes for rotini. DO NOT OVERCOOK. (3) Drain.

Pasta is done when tender, but firm. If pasta is to be used in a dish requiring further cooking or held on a steamtable, undercook it slightly. Drain pasta and rinse in cool water to stop cooking. When pasta is not to be served immediately, drain off water and toss lightly with a small amount of salad oil to prevent sticking and drying out.

Cover tightly and store. To reheat pasta, place in a colander and immerse in rapidly boiling water just long enough to heat thoroughly. DO NOT OVERCOOK.

A 1/2-cup serving of tender cooked (unsalted) enriched macaroni, spaghetti, or rotini provides:

Nutrition Facts	
Calories	99
Protein	3 g
Carbohydrate	19 g
Fat	0.5 g
Saturated Fat	0.1 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	4 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: STRAWBERRIES, DICED, INDIVIDUAL SERVING SIZE, FROZEN

Category: Fruits and vegetables.

Date: 04/11/05

Description:

Diced strawberries packed in individual serving cups. May be packed 9 + 1 by weight, fruit to packing media ratio, where the packing media is dry sugar or 5.5 + 1 by weight fruit to packing media ratio; where the packing media is a 45° Brix syrup composed of strawberry puree and dry or liquid sugar.

Pack Size:

Each carton contains 96/4.5-ounce cups.

Yield:

One 4.5-ounce cup of diced strawberries, thawed, provides 1/2 cup of fruit and juice.

Uses:

Strawberries are ready to thaw and serve as a fruit, as a topping for pancakes, or as a snack.

Storage:

Store frozen strawberries in the freezer at 0° or below, off the floor and away from walls to allow circulation of cold air. Temperature changes shorten shelf life and speed deterioration. Thaw product 3 hours at room temperature (70-75°) prior to serving or thaw unopened cups of strawberries overnight in the refrigerator, spacing containers on shelves for good air circulation. Do not refreeze strawberries once thawed.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Thaw in refrigerator overnight.

Cooking:

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NSLP Fact Sheets

Name: STRAWBERRIES, DICED, INDIVIDUAL SERVING SIZE,
FROZEN

A 4.5-ounce (113 g) individual serving of strawberries provides:

Nutrition Facts	
Calories	108
Protein	0 g
Carbohydrate	29 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.6 mg
Calcium	12 mg
Sodium	3.3 mg
Dietary Fiber	2 g
Vitamin A	2.2 RE
Vitamin C	46 mg

NSLP Fact Sheets



Name: STRAWBERRIES, SLICED, SWEETENED, FROZEN

Category: Fruits and vegetables.

Date: 03/31/05

Description:

Sliced strawberries are U.S. Grade B or better with sugar added. Fruit/sugar ratio is 4 to 1.

Pack Size:

30-pound carton.

Yield:

One pound of frozen sliced strawberries provides approximately 7 servings of thawed fruit and juice. A 30-pound case provides approximately 213 servings. A serving is equal to 1/4-cup.

Uses:

Serve thawed strawberries in fruit cups, salads and over hot or cold cereals. Use in recipes for jellied salads, glazes, desserts or other baked items. Also use as topping for ice cream, yogurt, puddings, shortcakes, pancakes, French toast and preserves.

Storage:

Store frozen strawberries at 0°F or below, off the floor and away from the walls to allow for circulation of cold air. Temperature changes shorten shelf life and speed deterioration.

Opened strawberries may be stored in the refrigerator in a covered nonmetallic container for 2 to 4 days. Do not refreeze after thawing.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Thaw strawberries at refrigerated temperatures (40°F) for: a 6.5-pound pail - 10-15 hours; and a 30-pound case - 36-46 hours. Once thawed, do not refreeze. Add frozen berries as the last ingredient in fruit or gelatin salads to prevent crushing the berries or discoloring other fruits.

NSLP Fact Sheets

Name: STRAWBERRIES, SLICED, SWEETENED, FROZEN

Cooking:

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A 1/4-cup (64g) serving of sweetened sliced strawberries provides:

Nutrition Facts	
Calories	61
Protein	0 g
Carbohydrate	17 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	7 mg
Sodium	2 mg
Dietary Fiber	1 g
Vitamin A	1 RE
Vitamin C	26 mg

NSLP Fact Sheets



Name: STRAWBERRIES, SLICED, SWEETENED, FROZEN

Category: Fruits and vegetables.

Date: 03/31/05

Description:

Sliced strawberries are U.S. Grade B or better with sugar added. Fruit/sugar ratio is 4 to 1.

Pack Size:

6/6.5-pound plastic tubs per each 39-pound case.

Yield:

One pound of frozen sliced strawberries provides approximately 7 servings of thawed fruit and juice. A 39-pound case provides approximately 277 servings. A serving is equal to 1/4-cup.

Uses:

Serve thawed strawberries in fruit cups, salads and over hot or cold cereals. Use in recipes for jellied salads, glazes, desserts or other baked items. Also use as topping for ice cream, yogurt, puddings, shortcakes, pancakes, French toast and preserves.

Storage:

Store frozen strawberries at 0°F or below, off the floor and away from the walls to allow for circulation of cold air. Temperature changes shorten shelf life and speed deterioration.

Opened strawberries may be stored in the refrigerator in a covered nonmetallic container for 2 to 4 days. Do not refreeze after thawing.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Thaw strawberries at refrigerated temperatures (40°F) for: a 6.5-pound pail - 10-15 hours; and a 30-pound case - 36-46 hours. Once thawed, do not refreeze. Add frozen berries as the last ingredient in fruit or gelatin salads to prevent crushing the berries or discoloring other fruits.

NSLP Fact Sheets

Name: STRAWBERRIES, SLICED, SWEETENED, FROZEN

Cooking:

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A 1/4-cup (64g) serving of sweetened sliced strawberries provides:

Nutrition Facts	
Calories	61
Protein	0 g
Carbohydrate	17 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	7 mg
Sodium	2 mg
Dietary Fiber	1 g
Vitamin A	1 RE
Vitamin C	26 mg

NSLP Fact Sheets



Name: STRAWBERRIES, WHOLE, INDIVIDUALLY QUICK FROZEN

Category: Fruits and vegetables.

Date: 08/18/97

Description:

U.S. Grade A (except U.S. Grade B character), medium sized, whole strawberries, individually quick frozen (IQF).

Pack Size:

30-pound case.

Yield:

One pound of frozen whole strawberries yields approximately 7 1/4-cup servings of fruit and juice, thawed.

Uses:

Serve thawed strawberries in fruit cups, salads and over hot or cold cereals. Use in recipes for jellied salads, glazes, desserts or other baked items. Also use as topping for ice cream, yogurt, puddings, shortcakes, pancakes, French toast and preserves.

Storage:

Store frozen strawberries at 0°F or below, off the floor and away from the walls to allow for circulation of cold air. Temperature changes shorten shelf life and speed deterioration.

Opened strawberries may be stored in the refrigerator in a covered nonmetallic container for 2 to 4 days. Do not refreeze after thawing.

Thaw berries at refrigerated temperatures (40°F) 60-72 hours for a 30-pound carton. Once thawed, do not refreeze. Add frozen berries as the last ingredient in fruit or gelatin salads to prevent crushing the berries or discoloring other fruits.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

NSLP Fact Sheets

Name: STRAWBERRIES, WHOLE, INDIVIDUALLY QUICK
FROZEN

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A 1/4-cup serving of thawed strawberries provides:

Nutrition Facts	
Calories	13
Protein	0 g
Carbohydrate	3 g
Fat	0.0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	5 mg
Sodium	0 mg
Dietary Fiber	0 g
Vitamin A	1 RE
Vitamin C	15 mg

NSLP Fact Sheets



Name: SUNFLOWER SEED BUTTER

Category: Meats and meat alternates.

Date: 04/30/04

Description:

Sunflower seed butter is a spread made from sunflower seeds. It is similar to peanut butter in taste and texture and can be used as a substitute for peanut butter for most persons with peanut allergy. A SMALL NUMBER OF PEOPLE WITH PEANUT ALLERGY MAY ALSO BE ALLERGIC TO SUNFLOWER SEED BUTTER. CAUTION MUST BE USED IF PROVIDING THIS PRODUCT TO PERSONS WITH KNOWN PEANUT ALLERGY. Sunflower seed butter is a good source of protein and is low in saturated fat.

Pack Size:

6/5 pound containers

Yield:

One pound of sunflower seed butter will yield 14-2 Tablespoon servings. Two Tablespoons of sunflower seed butter provides 1 ounce of the meat/meat alternative for the School Lunch Program.

Uses:

Sunflower seed butter can be used in sandwiches and baked items as an alternative to peanut butter.

Storage:

Store sunflower seed butter in a cool, dry place. Avoid freezing and hot temperatures. Store opened containers tightly covered in refrigerated storage.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Sunflower seed butter can be used in sandwiches or snacks such as stuffed celery. It can also be substituted for peanut butter in recipes for baked goods such as cookies, cakes, or muffins.

CAUTION SHOULD BE TAKEN TO PREVENT CROSS CONTAMINATION WITH WORK SURFACES AND COOKING/SERVING UTENSILS THAT HAVE BEEN USED TO PREPARE ITEMS CONTAINING PEANUT BUTTER. ANY

NSLP Fact Sheets

Name: SUNFLOWER SEED BUTTER

SURFACES THAT HAVE BEEN IN CONTACT WITH PEANUT BUTTER
SHOULD NOT BE USED TO PREPARE/SERVE SUNFLOWER SEED BUTTER.

Cooking:

A 2 Tablespoon serving of sunflower seed butter provides approximately:

Nutrition Facts	
Calories	200
Protein	7 g
Carbohydrate	7 g
Fat	16.0 g
Saturated Fat	2.0 g
Cholesterol	0 mg
Iron	1.0 mg
Calcium	20 mg
Sodium	120 mg
Dietary Fiber	4 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: SWEET POTATOES, FRESH

Category: Fruits and vegetables.

Date: 08/16/02

Description:

Whole fresh sweet potatoes. U.S. Grade 1

Pack Size:

One carton contains approximately 40 pounds of sweet potatoes.

Yield:

One pound of fresh sweet potatoes provides approximately 6 1/4-cup servings of baked vegetable, approximately 5 1/4-cup servings of mashed vegetable, or approximately 9 1/4-cup servings of cooked and sliced sweet potato. Approximately 16 pounds of potato will yield 100 servings of baked sweet potato (without skin). Approximately 19 pounds of raw sweet potato will yield 100 servings of cooked mashed sweet potato (without skin).

Uses:

Sweet potatoes may be baked, boiled, steamed, or microwaved. They may be used in soups or in baked goods such as sweet potato pie or sweet potato bread.

Cinnamon, brown sugar, grated lemon or orange rind, raisins, drained canned pineapple, or nuts may be added for flavor.

Mashed sweet potatoes may be used in recipes call for pumpkin puree.

Sweet potatoes (whole, cuts, or mashed) may be cooked plain or with spices, other vegetables or fruits. They may be used in soups or in baked goods such as sweet potato pie or sweet potato bread.

Storage:

Do not store sweet potatoes in the refrigerator. Sweet potatoes should be stored in a cool (55°F to 60°F) dry place, never in the refrigerator.

Sweet potatoes can be kept a month or longer at 55°F. If stored at room temperature, they should be used within a week.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: SWEET POTATOES, FRESH

Preparation:

Scrub sweet potatoes thoroughly before using to remove any dirt.

Cooking:

TO BAKE: Select firm, uniform size potatoes. Wash gently but thoroughly and trim if necessary. Brush with oil or wrap in foil. Prick the skin and bake at 400°F for 40 to 50 minutes, or until soft.

TO STEAM: Slice 1/4 inch thick. Steam over boiling water for 6 to 10 minutes until tender-crisp.

A 1/4-cup serving of baked sweet potato without skin (50 g) provides:

Nutrition Facts	
Calories	50
Protein	0 g
Carbohydrate	12 g
Fat	0 g
Saturated Fat	0 g
Cholesterol	0 mg
Iron	0.2 mg
Calcium	14 mg
Sodium	5 mg
Dietary Fiber	0 g
Vitamin A	1091 RE
Vitamin C	12 mg

NSLP Fact Sheets



Name: SWEET POTATOES, MASHED, CANNED OR FROZEN

Category: Fruits and vegetables.

Date: 02/19/03

Description:

Sweet potatoes golden, yellow, or mixed. U.S. Grade A, whole, sections, pieces, cuts, individually quick frozen (IQF) or canned, packed in light syrup. Mashed sweet potatoes, canned or frozen.

Pack Size:

6/#10 cans per case. Frozen cuts, (chunks), Frozen mashed, 6/5-pound poly bags.

Yield:

One #10 can (108 oz.) of sweet potatoes, whole or cuts, will yield 45.4 1/4-cup servings of drained vegetable. One #10 can equals approximately 71 ounces (12-1/2 cups) of drained vegetable. One #10 can (106 oz.) yields 51.5 1/4-cup servings of mashed sweet potatoes. One pound of frozen sweet potato provides 7.6 1/4-cup servings of cooked vegetables.

Uses:

Sweet potatoes (whole, cuts, or mashed) are ready to serve or may be heated with spices, other vegetables or fruits. They may be used in soups or in baked goods such as sweet potato pie or sweet potato bread. When using frozen sweet potato cuts in place of canned sweet potatoes in light syrup in recipes, it may be necessary to adjust the level of sweetener used.

Storage:

Store unopened canned sweet potatoes off the floor in a cool, dry place. Avoid sudden changes in temperature such as freezing or exposure to direct sunlight. Temperature changes shorten shelf life and speeds deterioration of the sweet potatoes. Store in a well ventilated area and rotate use.

Store opened canned sweet potatoes covered, in a nonmetallic container, under refrigeration and use within 2 to 4 days.

Store frozen sweet potatoes at 0°F or below, off the floor and away from walls to allow circulation of cold air. Stack packages tightly to prevent temperature fluctuation.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: SWEET POTATOES, MASHED, CANNED OR FROZEN

Preparation:

Canned Sweet Potatoes: Drain off half the liquid in the can. Pour sweet potatoes and remaining liquid into a stock pot or steam-jacketed kettle. A 12" x 20" x 2-1/2" pan will hold the contents of two #10 cans. Frozen sweet potatoes may be prepared from a frozen or thawed state. To thaw, place bag in refrigerator 24-48 hours before use.

Cooking:

CONVENTIONAL OVEN: Bake at 350°F for 1 hour and 30 minutes until internal temperature reaches at least 160°F. Heat sweet potatoes in syrup or add one or more seasonings, such as cinnamon, grated lemon rind or grated orange rind. Add raisins or drained canned fruit before heating for more flavor. STEAMER OVENS: Heat in steamer at 5 lb. pressure for 3 minutes or long enough to bring to serving temperature. PLEASE NOTE; STEAMER OVEN IS NOT A STEAM TABLE. Do not allow to boil.

NSLP Fact Sheets

Name: SWEET POTATOES, MASHED, CANNED OR FROZEN

A 1/4-cup serving of drained, heated sweet potatoes provides:

Nutrition Facts	
Calories	53
Protein	0 g
Carbohydrate	12 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	8 mg
Sodium	20 mg
Dietary Fiber	1 g
Vitamin A	364 RE
Vitamin C	4 mg

A 1/4-cup serving of mashed sweet potatoes provides:

Nutrition Facts	
Calories	64
Protein	1 g
Carbohydrate	14 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.9 mg
Calcium	19 mg
Sodium	48 mg
Dietary Fiber	1 g
Vitamin A	964 RE
Vitamin C	3 mg

NSLP Fact Sheets



Name: SWEET POTATOES, RANDOM CUT, FROZEN

Category: Fruits and vegetables.

Date: 02/19/03

Description:

Frozen random cut sweet potatoes, golden, yellow, or mixed. U.S. Grade A, cuts, pieces, or slices.

Pack Size:

6/5-pound poly bags. Frozen cuts, (chunks), or slices,

Yield:

One pound of frozen sweet potato provides 7.6 1/4-cup servings of cooked vegetables.

Uses:

Sweet potatoes (whole, cuts, or mashed) are ready to serve or may be heated with spices, other vegetables or fruits. They may be used in soups or in baked goods such as sweet potato pie or sweet potato bread. When using frozen sweet potato cuts in place of canned sweet potatoes in light syrup in recipes, it may be necessary to adjust the level of sweetener used.

Storage:

Store unopened canned sweet potatoes off the floor in a cool, dry place. Avoid sudden changes in temperature such as freezing or exposure to direct sunlight. Temperature changes shorten shelf life and speeds deterioration of the sweet potatoes. Store in a well ventilated area and rotate use.

Store opened canned sweet potatoes covered, in a nonmetallic container, under refrigeration and use within 2 to 4 days.

Store frozen sweet potatoes at 0°F or below, off the floor and away from walls to allow circulation of cold air. Stack packages tightly to prevent temperature fluctuation.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: SWEET POTATOES, RANDOM CUT, FROZEN

Preparation:

Frozen sweet potatoes may be prepared from a frozen or thawed state To thaw, place bag in refrigerator 24-48 hours before use.

Cooking:

CONVENTIONAL OVEN: Bake at 350°F for 1 hour and 30 minutes until internal temperature reaches at least 160°F. Heat sweet potatoes in syrup or add one or more seasonings, such as cinnamon, grated lemon rind or grated orange rind. Add raisins or drained canned fruit before heating for more flavor. STEAMER OVENS: Heat in steamer at 5 lb. pressure for 3 minutes or long enough to bring to serving temperature. PLEASE NOTE; STEAMER OVEN IS NOT A STEAM TABLE. Do not allow to boil.

NSLP Fact Sheets

Name: SWEET POTATOES, RANDOM CUT, CANNED

A 1/4-cup serving of drained, heated sweet potatoes provides:

Nutrition Facts	
Calories	53
Protein	0 g
Carbohydrate	12 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	8 mg
Sodium	20 mg
Dietary Fiber	1 g
Vitamin A	364 RE
Vitamin C	4 mg

A 1/4-cup serving of mashed sweet potatoes provides:

Nutrition Facts	
Calories	64
Protein	1 g
Carbohydrate	14 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.9 mg
Calcium	19 mg
Sodium	48 mg
Dietary Fiber	1 g
Vitamin A	964 RE
Vitamin C	3 mg

NSLP Fact Sheets

Name: SWEET POTATOES, SYRUP, CANNED

Category: Fruits and vegetables.

Date: 02/19/03

Description:

Canned sweet potatoes golden, yellow, or mixed. U.S. Grade A, whole, packed in light syrup.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (108 oz.) of sweet potatoes, whole or cuts, will yield 45.4 1/4-cup servings of drained vegetable. One #10 can equals approximately 71 ounces (12-1/2 cups) of drained vegetable. One #10 can (106 oz.) yields 51.5 1/4-cup servings of mashed sweet potatoes. One pound of frozen sweet potato provides 7.6 1/4-cup servings of cooked vegetables.

Uses:

Sweet potatoes (whole, cuts, or mashed) are ready to serve or may be heated with spices, other vegetables or fruits. They may be used in soups or in baked goods such as sweet potato pie or sweet potato bread. When using frozen sweet potato cuts in place of canned sweet potatoes in light syrup in recipes, it may be necessary to adjust the level of sweetener used.

Storage:

Store unopened canned sweet potatoes off the floor in a cool, dry place. Avoid sudden changes in temperature such as freezing or exposure to direct sunlight. Temperature changes shorten shelf life and speeds deterioration of the sweet potatoes. Store in a well ventilated area and rotate use.

Store opened canned sweet potatoes covered, in a nonmetallic container, under refrigeration and use within 2 to 4 days.

Store frozen sweet potatoes at 0°F or below, off the floor and away from walls to allow circulation of cold air. Stack packages tightly to prevent temperature fluctuation.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

NSLP Fact Sheets

Name: SWEET POTATOES, SYRUP, CANNED

Preparation:

Canned Sweet Potatoes: Drain off half the liquid in the can. Pour sweet potatoes and remaining liquid into a stock pot or steam-jacketed kettle. A 12" x 20" x 2-1/2" pan will hold the contents of two #10 cans. Frozen sweet potatoes may be prepared from a frozen or thawed state. To thaw, place bag in refrigerator 24-48 hours before use.

Cooking:

CONVENTIONAL OVEN: Bake at 350°F for 1 hour and 30 minutes until internal temperature reaches at least 160°F. Heat sweet potatoes in syrup or add one or more seasonings, such as cinnamon, grated lemon rind or grated orange rind. Add raisins or drained canned fruit before heating for more flavor. STEAMER OVENS: Heat in steamer at 5 lb. pressure for 3 minutes or long enough to bring to serving temperature. PLEASE NOTE; STEAMER OVEN IS NOT A STEAM TABLE. Do not allow to boil.

NSLP Fact Sheets

Name: SWEET POTATOES, SYRUP, CANNED

A 1/4-cup serving of drained, heated sweet potatoes provides:

Nutrition Facts	
Calories	53
Protein	0 g
Carbohydrate	12 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.3 mg
Calcium	8 mg
Sodium	20 mg
Dietary Fiber	1 g
Vitamin A	364 RE
Vitamin C	4 mg

A 1/4-cup serving of mashed sweet potatoes provides:

Nutrition Facts	
Calories	64
Protein	1 g
Carbohydrate	14 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.9 mg
Calcium	19 mg
Sodium	48 mg
Dietary Fiber	1 g
Vitamin A	964 RE
Vitamin C	3 mg

NSLP Fact Sheets

Name: TOMATO PASTE, CANNED OR DRUM

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade A Tomato Paste, without salt; extra heavy, heavy, medium, or light concentration; fine or coarse texture.

Pack Size:

6/#10 cans per case (A252) or 55-gallon drum (A249) for processing.

Yield:

One #10 can (111 oz.) of tomato paste yields 192 tablespoons (12 cups) of paste. One tablespoon of tomato paste is the equivalent of 1/4-cup serving of vegetable.

Uses:

Use tomato paste in sauces, stews casseroles, pizza and soups. Reconstituted tomato paste can be used as tomato puree or tomato juice.

Storage:

Store off the floor in a cool, dry place. Avoid freezing or exposure to direct sunlight. Sudden changes in temperature cause product deterioration. Store opened canned tomato paste covered, in a nonmetallic container under refrigeration and use within 2 to 4 days. Unused tomato paste can also be frozen for later use.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

To reconstitute for use as tomato puree or sauce, mix one #10 can of tomato paste with one #10 can of water. To reconstitute for tomato juice, mix one #10 can of tomato paste with three #10 cans of water.

Cooking:

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NSLP Fact Sheets

Name: TOMATO PASTE, CANNED OR DRUM

One tablespoon of canned tomato paste, heated, provides:

Nutrition Facts	
Calories	14
Protein	0 g
Carbohydrate	3 g
Fat	0.2 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	6 mg
Sodium	10 mg
Dietary Fiber	0 g
Vitamin A	40 RE
Vitamin C	7 mg

NSLP Fact Sheets



Name: TOMATO SAUCE, CANNED

Category: Fruits and vegetables.

Date: 04/10/98

Description:

U.S. Grade A tomato sauce; may be lightly seasoned with salt and spices, and may contain nutritive sweetening ingredients, vinegar, onion, garlic, or other vegetable flavoring ingredients.

Pack Size:

6/#10 cans per case (each can contains 106 ounces of tomato sauce).

Yield:

Each 106-ounce can of tomato sauce provides 50 1/4-cup servings of vegetable.

Uses:

Use tomato sauce as an ingredient in sauces, stews, casseroles, pizza and soups. May also be used as a topping for cooked pasta, or as an ingredient in other Italian style dishes. Serve warm as a dipping sauce for breadsticks.

Storage:

Store unopened cans in a cool, dry place off the floor. Extreme temperatures such as freezing or exposure to sunlight speed deterioration. Opened quantities can be refrigerated in a covered, nonmetallic container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Tomato sauce is ready to use. Preparation depends on final use and may be part of recipe instructions.

Cooking:

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NSLP Fact Sheets

Name: TOMATO SAUCE, CANNED

A 1/4-cup serving of tomato sauce provides:

Nutrition Facts	
Calories	18
Protein	0 g
Carbohydrate	4 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.5 mg
Calcium	8 mg
Sodium	370 mg
Dietary Fiber	0 g
Vitamin A	60 RE
Vitamin C	8 mg

NSLP Fact Sheets



Name: TOMATOES, DICED, CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

Canned diced tomatoes. U.S. Grade B or better.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (102 oz.) of canned tomatoes yields 45.5 1/4-cup servings of heated vegetable. One #10 can equals approximately 66 oz. of drained vegetable.

Uses:

Canned tomatoes are ready for immediate use in a variety of dishes, such as soups, stews, vegetables, rice or main dishes. Combine tomatoes and green beans; flavor with chopped green pepper, garlic and chili powder.

Storage:

Unopened canned tomatoes should be stored off the floor in a cool, dry place. Temperature changes shorten shelf life and speed deterioration. Avoid freezing and exposure to direct sunlight. Store opened canned tomatoes covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO HEAT:

Drain off half the liquid in the can. Pour tomatoes and remaining liquid into a stock pot or steam-jacketed kettle. Heat long enough to bring to serving temperature. Do not allow to boil.

OR

Pour tomatoes into steamer pans. A 12" x 20" x 2-1/2" pan will hold the contents of two #10 cans. Heat in steamer at 5 lbs. pressure for 3 minutes or just long enough to bring to serving temperature. Drain and serve.

NSLP Fact Sheets

Name: TOMATOES, DICED, CANNED

Add flavor to canned tomatoes by using herbs and spices such as celery seed, cloves, oregano, sage, parsley or basil. Add seasoned croutons to stewed tomatoes.

Cooking:

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A 1/4-cup serving of canned tomatoes, heated, provides:

Nutrition Facts	
Calories	12
Protein	0 g
Carbohydrate	2 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	16 mg
Sodium	98 mg
Dietary Fiber	0 g
Vitamin A	36 RE
Vitamin C	9 mg

NSLP Fact Sheets



Name: TOMATOES, WHOLE, CANNED

Category: Fruits and vegetables.

Date: 12/15/96

Description:

U.S. Grade B or better. Tomatoes, whole or diced.

Pack Size:

6/#10 cans per case.

Yield:

One #10 can (102 oz.) of canned tomatoes yields 45.5 1/4-cup servings of heated vegetable. One #10 can equals approximately 66 oz. of drained vegetable.

Uses:

Canned tomatoes are ready for immediate use in a variety of dishes, such as soups, stews, vegetables, rice or main dishes. Combine tomatoes and green beans; flavor with chopped green pepper, garlic and chili powder.

Storage:

Unopened canned tomatoes should be stored off the floor in a cool, dry place. Temperature changes shorten shelf life and speed deterioration. Avoid freezing and exposure to direct sunlight. Store opened canned tomatoes covered, in a nonmetallic container under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO HEAT:

Drain off half the liquid in the can. Pour tomatoes and remaining liquid into a stock pot or steam-jacketed kettle. Heat long enough to bring to serving temperature. Do not allow to boil.

OR

Pour tomatoes into steamer pans. A 12" x 20" x 2-1/2" pan will hold the contents of two #10 cans. Heat in steamer at 5 lbs. pressure for 3 minutes or just long enough to bring to serving temperature. Drain and serve.

NSLP Fact Sheets

Name: TOMATOES, WHOLE, CANNED

Add flavor to canned tomatoes by using herbs and spices such as celery seed, cloves, oregano, sage, parsley or basil. Add seasoned croutons to stewed tomatoes.

Cooking:

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A 1/4-cup serving of canned tomatoes, heated, provides:

Nutrition Facts	
Calories	12
Protein	0 g
Carbohydrate	2 g
Fat	0.1 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Iron	0.4 mg
Calcium	16 mg
Sodium	98 mg
Dietary Fiber	0 g
Vitamin A	36 RE
Vitamin C	9 mg

NSLP Fact Sheets



Name: TUNA, CHUNK LIGHT, CANNED IN WATER

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Chunk light tuna in water (1% salt added). Chunk light tuna (small bite-size pieces of fish) is made from the skipjack, yellowfin or bluefin varieties of tuna. The meat is light to dark in color and full in flavor.

Pack Size:

6/66.5 ounce cans per case.

Yield:

One 66.5 ounce can of tuna provides 51.2 1-ounce servings of fish. One can equals approximately 51 ounces of drained tuna.

Uses:

Tuna is thoroughly cooked during processing. Serve as is or heated. Use tuna in salads, casseroles, sandwiches or main dishes.

Storage:

Store unopened canned tuna off the floor in a cool, dry place. Store opened canned tuna covered, in a nonmetallic container, under refrigeration and use within 2 to 4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Use in recipes specifying canned tuna.

Cooking:

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NSLP Fact Sheets

Name: TUNA, CHUNK LIGHT, CANNED, IN WATER

A 1-ounce serving of chunk light tuna packed in water (drained) provides:

Nutrition Facts	
Calories	33
Protein	7 g
Carbohydrate	0 g
Fat	0.2 g
Saturated Fat	0.1 g
Cholesterol	9 mg
Iron	0.4 mg
Calcium	3 mg
Sodium	96 mg
Dietary Fiber	0 g
Vitamin A	4 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: TUNA, CHUNK LIGHT, POUCH, READY-TO-SERVE

Category: Meats and meat alternates.

Date: 10/29/03

Description:

Chunk light tuna packed in laminated pouches and thermally processed. Chunk light tuna is ready-to-eat from the pouch. Contains not more than 1.5% salt.

Pack Size:

8/43-ounce pouches per carton.

Yield:

A 43-ounce pouch provides 21 2-ounce servings. A 2-ounce serving of tuna provides the 2-ounce meat requirement for Child Nutrition (CN) programs.

Uses:

Tuna is ready-to-serve on a salad bar, in salads or in sandwiches. Tuna can also be served heated in casserole main entrees.

Storage:

Store unopened pouches off the floor in a cool, dry place. Opened pouches must be refrigerated and used within 3-4 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Tuna is ready-to-eat.

Cooking:

NSLP Fact Sheets

Name: TUNA, CHUNK LIGHT, POUCH, READY-TO-SERVE

A 2-ounce serving of ready-to-eat tuna provides:

Nutrition Facts	
Calories	60
Protein	13 g
Carbohydrate	0 g
Fat	0.5 g
Saturated Fat	0.0 g
Cholesterol	30 mg
Iron	0.0 mg
Calcium	0 mg
Sodium	250 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets

Name: TURKEY, BREAST, COOKED, DELI-STYLE,
REGULAR OR SMOKED, FROZEN

Category: Meats and meat alternates.

Date: 06/30/98

Description:

Deli turkey breast (A549) and smoked turkey breasts (A550) are produced from young ready-to-cook turkeys, containing no more than 10% added ingredients, which include water, salt, sugar, binders and phosphates.

Pack Size:

Four turkey breasts, each weighing between 9 and 11 pounds, per fiberboard shipping container.

Yield:

One pound of turkey breast provides approximately 10 1-ounce servings of cooked lean meat.

Uses:

Serve turkey breast hot or cold, sliced in hoagie or hero sandwiches, as an entree, diced in salads or in any recipe specifying cooked turkey.

Storage:

Store frozen turkey breasts in freezer at 0°F or below, off the floor, and away from walls to allow for circulation of cold air.

To thaw, remove turkey breasts from original bag or casing and place in a single layer on sheet pans or trays. Thaw in the refrigerator. Thaw only the amount needed and use within 3 days. DO NOT REFREEZE AFTER THAWING OR HEATING.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

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Cooking:

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NSLP Fact Sheets

Name: TURKEY, BREAST, COOKED, DELI-STYLE,
REGULAR OR SMOKED, FROZEN

A 1-ounce serving (by weight) of turkey breast provides:

Nutrition Facts	
Calories	27
Protein	6 g
Carbohydrate	0 g
Fat	0.3 g
Saturated Fat	0.1 g
Cholesterol	12 mg
Iron	0.4 mg
Calcium	4 mg
Sodium	340 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: TURKEY, BURGER, RAW, FROZEN

Category: Meats and meat alternates.

Date: 11/30/98

Description:

This product is a turkey burger made from ground turkey meat.

Pack Size:

Frozen turkey burgers are packaged 6, 9, 12, or 18 pounds per package in plastic film bags or pouches. Containers are packed to a net weight of 36 pounds.

Yield:

Each 3-ounce burger yields approximately 2 ounces of cooked lean meat.

Uses:

Use for sandwiches and main dishes for lunch.

Storage:

Store the product at 0°F or below in original shipping container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

Burgers should be cooked from the frozen state to prevent moisture loss. Remove from plastic bags and separate from patty paper. Lightly brush or wipe sheet pans with a small amount of vegetable oil if needed to prevent sticking during cooking. Place burgers in a single layer on sheet pans. Burgers with a cube pattern or square indentations should be cooked in oven with pattern side up. Bake until brown and cooked throughout, until a pink color is no longer visible. Suggested cooking times for a deck oven at 350°F are 10-20 minutes, and for a convection oven at 350°F are 8-10 minutes.

Serve as soon as possible. Holding on a steam table or in a holding cabinet will

NSLP Fact Sheets

Name: TURKEY, BURGER, RAW, FROZEN

cause burgers to dry and toughen. Hold on a heat-maintained serving line at a temperature of at least 140°F for no longer than 2 hours. Immediately refrigerate any leftovers at 40°F or below. Use any leftovers within 2 days, always being sure to heat to at least 165°F.

A 2-ounce serving of a cooked patty provides:

Nutrition Facts	
Calories	140
Protein	16 g
Carbohydrate	0 g
Fat	8.0 g
Saturated Fat	2.0 g
Cholesterol	60 mg
Iron	1.2 mg
Calcium	15 mg
Sodium	257 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: TURKEY, CRUMBLES, FULLY COOKED, FROZEN

Category: Meats and meat alternates.

Date: 06/27/03

Description:

Turkey crumbles are made from fully cooked ground turkey (ready-to-cook) nonbasted, young turkeys or turkey products, and turkey skin, and spices and seasonings. Turkey crumbles are packaged in a ready-to-serve bag.

Pack Size:

Each case of turkey crumbles contains 10/3# or 6/5# packages.

Yield:

Each case provides approximately 120 4-ounce servings. Each 3 pound bag provides approximately 12 4-ounce servings. Each 5 pound bag provides approximately 20 4-ounce servings.

Uses:

Turkey crumbles can be used as the meat portion in spaghetti sauce, sloppy joes, and in tacos with hard or soft corn or flour tortillas; as the meat filling in Mexican Lasagna, substituting cheddar cheese, salsa, and tortillas for the mozzarella, tomato sauce, and noodles.

Storage:

Turkey crumbles should be kept frozen at 0°F or below in the original package. Refrigerate leftover turkey crumbles in a covered container and use within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Thaw turkey crumbles in the refrigerator. Thawed product should be used within 2 days.

Cooking:

Place sealed turkey crumbles ready-to-serve bag in a steamer or boiling water. Heat approximately 30 minutes or until product reaches a serving temperature of 165°F. Keep turkey crumbles ready-to-serve bag sealed until cooking is complete. Open bag carefully to avoid being burned.

NSLP Fact Sheets

Name: TURKEY, CRUMBLES, FULLY COOKED, FROZEN

A 3-ounce serving (3 Tablespoons)(55g) of turkey crumbles without salt provides:

Nutrition Facts	
Calories	100
Protein	13 g
Carbohydrate	2 g
Fat	4 g
Saturated Fat	1.0 g
Cholesterol	35 mg
Iron	0 mg
Calcium	0 mg
Sodium	420 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: TURKEY, HAM, COOKED, WITH 15% WATER
ADDED FROZEN

Category: Meats and meat alternates.

Date: 08/28/02

Description:

This product is frozen smoked turkey hams, with 15% water added, produced from non-basted, young ready-to-cook turkey thigh meat. The product is fully cooked and ready to eat without further cooking. The product is 95% fat free.

Pack Size:

Each container will be packed with four hams. Individual hams will be individually wrapped and vacuum packaged in shrinkable oxygen and moisture proof bags or casings. Individual hams will be 9-11 pounds.

Yield:

One pound of turkey ham, with 15% water added, provides 9.5 1-ounce servings of cooked turkey.

Uses:

Use sliced, diced, and chopped for sandwiches, salads, casseroles and entree items.

Storage:

Store the product at 0°F or below in original shipping container.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

TO THAW: Remove hams from original bags or casings and place in single layer on sheet pans or trays. Thaw in refrigerator at 36°F. Do not hold thawed hams longer than 24 hours before heating or serving.

TO HEAT: Remove bag or casing. Place hams, thawed or frozen, in pan and cover. Heat at 325°F to an internal temperature of 140°F.

Estimated heating times:

FROZEN -

NSLP Fact Sheets

Name: TURKEY, HAM, COOKED, WITH 15% WATER
ADDED, FROZEN

Deck Oven: 3½ -4 hours or Convection Oven: 3-3½ hours;

THAWED -

Deck or Convection Oven: 75-90 minutes

Cooking:

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A 3.53 ounce serving (100 grams) of cooked turkey ham provides:

Nutrition Facts	
Calories	114
Protein	16 g
Carbohydrate	3 g
Fat	4.0 g
Saturated Fat	1.3 g
Cholesterol	64 mg
Iron	1.0 mg
Calcium	7 mg
Sodium	908 mg
Dietary Fiber	0 g
Vitamin A	62 RE
Vitamin C	23 mg

NSLP Fact Sheets



Name: TURKEY, ROASTS, READY-TO-COOK, FROZEN

Category: Meats and meat alternates.

Date: 03/09/00

Description:

U.S. Grade A, deboned turkey meat and skin, with water, salt, and sodium phosphates added. (At least 45% breast meat, with a maximum of 34% thigh meat and 12.5% skin).

Pack Size:

32-48 pound container. Four frozen roasts, 8 to 12 pounds each, per container. The roasts in one container will not vary more than 2 pounds per roast. Each roast will be 9 to 17 inches in length and 4 to 7 inches in diameter and will be tied or placed in cotton netting.

Yield:

One pound of raw turkey roast provides 10.5 1-ounce servings of cooked turkey.

Uses:

After roasting, serve as an entree, in sandwiches, in salads, or in any recipe specifying cooked turkey.

Storage:

Store uncooked roasts hard frozen, in original shipping containers, off the floor at 0°F or below. Do not hold thawed turkey roasts for longer than 24 hours before cooking. Cooked turkey roasts should be refrigerated and used within 2 days.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

HANDLE TURKEY ROASTS PROPERLY, IN STORING, THAWING, COOKING, AND REHEATING, TO AVOID SPOILAGE OR FOOD POISONING. Roasts may be cooked frozen or thawed. When cooked from the frozen state, the roasts may be more difficult to slice; allow roasts to stand 15 minutes, after roasting, to firm-up, before removing netting and slicing.

SORTING: Sort roasts by weight and diameter to facilitate thawing and/or cooking.

NSLP Fact Sheets

Name: TURKEY, ROASTS, READY-TO-COOK, FROZEN

THAWING: Thaw only the amount needed for 1 day's use. Thaw in original casings in refrigerator at 35 to 40°F. Place in single layers on sheet pans or trays and space on shelves so that air can circulate around wrapped poultry. Thaw under refrigeration for 24 hours. Do not thaw at room temperature or in water and do not refreeze.

SERVING:

These roasts can be sliced and served immediately after baking. It is easier to mechanically slice cooled roasts than hot roasts. If you use a mechanical slicer, chill the roast thoroughly before slicing. Also, the netting or twine is easier to remove when the roasts are cold. Promptly refrigerate and use any leftovers within 2 days. If reheating the sliced roasts, reheat to an internal temperature of 165°F.

Cooking:

Remove casings. Place roasts of similar sizes, thawed or frozen, in shallow roasting pans. Insert a meat thermometer into the center of one roast in each pan. Bake at 325°F in either a convection oven or a conventional oven for 3 to 5 hours. Turkey roasts are safe to serve when the thermometer registers an internal temperature of 170°F. THE DIAMETER OF THE ROASTS CAN AFFECT THE COOKING TIME MORE THAN THE WEIGHT. THE GREATER THE DIAMETER, THE LONGER THE COOKING TIME.

A 1-ounce serving of cooked turkey roast, light and dark meat, lightly seasoned, provid

Nutrition Facts	
Calories	44
Protein	6 g
Carbohydrate	0 g
Fat	1.6 g
Saturated Fat	0.5 g
Cholesterol	15 mg
Iron	0.5 mg
Calcium	1 mg
Sodium	193 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: TURKEY, ROASTS, SLICED, COOKED, FROZEN, (SOC)

Category: Meats and meat alternates.

Date: 02/26/01

Description:

Frozen fully cooked sliced turkey roasts are prepared from U.S. Grade A young turkey roasts. They are manufactured from breast meat, thigh meat and skin which is used as a covering of at least 50% of the outer surface of the roasts. Each slice is 3 to 5 millimeters thick.

Pack Size:

Each carton will weigh approximately 32 to 48 pounds and will contain no more than 4 packaged roasts weighing between 11 to 14 pounds each.

Yield:

A 3-ounce serving of turkey roast provides 2 ounces of cooked lean meat. Each frozen fully cooked sliced turkey roast will provide approximately 88 to 112 2-ounce servings of cooked turkey. Two and 1/2 ounces of cooked turkey roast provides 2 ounces cooked lean meat.

Uses:

Sliced turkey roasts can be used in salads, hot sandwiches, cubed for casseroles, as a center-of-the-plate entree with mashed potatoes and gravy or with vegetables.

Storage:

Sliced turkey roasts should be kept frozen at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Sliced fully cooked turkey roasts, thawed, are ready to eat without further cooking. Sort roasts by weight and diameter to facilitate thawing. Thaw only the amount for one day's use. THAW UNDER REFRIGERATION. DO NOT THAW AT ROOM TEMPERATURE OR IN WATER. Thaw in original casings and place in a single layer on sheet pans or trays. Do not hold thawed roasts longer than 24 hours before heating.

DO NOT REFREEZE. Refrigerate leftovers and use within 2 days.

NSLP Fact Sheets

Name: TURKEY, ROASTS, SLICED, COOKED, FROZEN,
(SOC)

Cooking:

Sort roasts by weight and diameter to facilitate reheating. Reheat thawed or frozen sliced turkey roasts at 325°F to an internal temperature of 165°F in an uncovered pan. A sheet of foil may be placed over each roast to prevent excessive browning. The diameter can affect the reheating time more than the weight; the greater the diameter, the longer the reheating time.

A 2-ounce serving (55g) of sliced turkey provides:

Nutrition Facts	
Calories	103
Protein	12 g
Carbohydrate	0 g
Fat	5.2 g
Saturated Fat	1.3 g
Cholesterol	42 mg
Iron	0.7 mg
Calcium	2 mg
Sodium	378 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: TURKEY, SAUSAGE CHUBS, RAW, FROZEN

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Ground turkey with spices and flavoring added to give the product a mild sausage flavor. The average fat content is 13%.

Pack Size:

30-pound container with 3 or 5-pound packages per container.

Yield:

One pound of raw turkey sausage provides 10.7 1-ounce servings of cooked turkey.

Uses:

Use alone as a breakfast item or in combination dishes such as pizza, chili, lasagna, burritos, tacos, tamale pie and spaghetti with meat sauce.

Storage:

Store frozen turkey sausage at 0°F or below. Store in original shipping containers and casings.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Cooking:

NSLP Fact Sheets

Name: TURKEY, SAUSAGE CHUBS, RAW, FROZEN

A 1-ounce serving of cooked turkey sausage provides:

Nutrition Facts	
Calories	53
Protein	6 g
Carbohydrate	0 g
Fat	3.03 g
Saturated Fat	0.7 g
Cholesterol	28 mg
Iron	0.6 mg
Calcium	35 mg
Sodium	280 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: TURKEY, TACO FILLING, FULLY COOKED, FROZEN

Category: Meats and meat alternates.

Date: 02/06/02

Description:

Frozen, fully-cooked turkey taco filling made from ground turkey (ready-to-cook nonbasted young turkeys or turkey products, and turkey skin) and spices/seasonings to provide a mild taco flavoring.

Pack Size:

Each 30-pound carton contains 10/3-pound packages or 6/5-pound packages of turkey taco.

Yield:

Each case of turkey taco filling will provide approximately 128 3 3/4-ounce servings. A 3 3/4-ounce serving provides 2 ounces of cooked turkey.

Uses:

Turkey taco filling can be used as a filling in flour or corn tortillas for tacos, burritos, quesadillas, or enchilladas, as a topping for taco salad, in Mexican lasagna, rice and cheese casserole, nachos, or on the salad bar.

Storage:

Keep turkey taco filling frozen at 0°F or below for up to 4 months.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Thaw turkey taco filling in the refrigerator. Thawed product should be used within 2 days.

Cooking:

Turkey taco filling should be reheated to an internal temperature of 165°F. If turkey taco filling is held on a steam table, it should be maintained at 140°F.

NSLP Fact Sheets

Name: TURKEY, TACO FILLING, FULLY COOKED, FROZEN

A 3 3/4-ounce serving of turkey taco filling provides 2 ounces of cooked turkey.

Nutrition Facts	
Calories	190
Protein	17 g
Carbohydrate	3 g
Fat	11.4 g
Saturated Fat	2.8 g
Cholesterol	66 mg
Iron	1.9 mg
Calcium	38 mg
Sodium	646 mg
Dietary Fiber	0 g
Vitamin A	229 RE
Vitamin C	1 mg

NSLP Fact Sheets



Name: TURKEY, WHOLE, RAW, FROZEN

Category: Meats and meat alternates.

Date: 06/18/01

Description:

Fresh frozen ready to cook young turkeys without necks and giblets; may or may not be basted.

Pack Size:

30-60 pound carton. In general, individual turkeys will weigh 12-22 pounds each. Each carton will contain not more than 4 turkeys weighing up to 14 pounds - there will not be more than 2 turkeys weighing over 14 pounds.

Yield:

One pound of turkey yields 8.4 1-ounce portions of cooked turkey with skin; or 7.5 1-ounce portions without skin.

Uses:

Whole ready to cook turkeys may be roasted or braised.

Storage:

Store whole ready to cook turkeys hard frozen in original shipping containers off the floor at 0°F or below.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

FROZEN, READY-TO-COOK TURKEY MUST BE HANDLED PROPERLY TO AVOID SPOILAGE OR SERIOUS FOOD POISONING.

TO THAW:

- Thaw only the amount needed for 1 day's use. Avoid leftovers.
- Thaw in refrigerator (35 to 40°F) in original plastic wrappers until poultry is pliable. Allow time as follows: 18 lb. and over, 2 to 3 days; under 18 lb., 1 to 2 days.
- Do not thaw at room temperature or in water.

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Name: TURKEY, WHOLE, RAW, FROZEN

- Do not refreeze.
- After thawing, wash thoroughly in cold water. Drain.
- Cook promptly or refrigerate and cook within 24 hours after thawing.
- Do not partially cook one day and finish cooking the next.
- Serve promptly. Refrigerate any leftovers and use within 2 days.

Table surface and equipment used to prepare whole turkey should be thoroughly cleaned and sanitized before being used to handle cooked foods. Do not stuff turkey; bake stuffing separately.

Cooking:

TO ROAST:

Place whole turkeys in shallow roasting pans, breast side up. Insert a meat thermometer into the center of the meaty part of the inner side of the thigh (toward the body). Insert thermometer into the center of the thickest part of the breast or thigh piece. Be sure thermometer does not touch bone.

Roast at 325°F. When turkey is half done, release legs to speed cooking. Turkey is done when the internal thermometer registers 180 to 185°F, juice from turkey is clear with no pink color, drumstick meat is soft and leg joint moves easily. Cooking times:
12 to 16 lbs = 3-1/2 to 4-1/2 hrs.; 16 to 21 lbs = 4-1/2 to 6 hrs.; 21 to 28 lbs = 6 to 7-1/2 hrs.

NSLP Fact Sheets

Name: TURKEY, WHOLE, RAW, FROZEN

A 1-ounce serving of roasted turkey, with skin and no added salt, provides:

Nutrition Facts	
Calories	59
Protein	8 g
Carbohydrate	0 g
Fat	2.8 g
Saturated Fat	0.8 g
Cholesterol	23 mg
Iron	0.5 mg
Calcium	7 mg
Sodium	19 mg
Dietary Fiber	0 g
Vitamin A	0 RE
Vitamin C	0 mg

NSLP Fact Sheets



Name: WALNUTS, SHELLED

Category: Meats and meat alternates.

Date: 12/15/96

Description:

Shelled English or Persian walnuts, in small pieces.

Pack Size:

30-pound container.

Yield:

One pound of shelled walnuts equals about 3-3/4 cups of walnut pieces.

Uses:

Use walnuts in salads, fillings, spreads, quick breads, other baked items, casseroles and desserts. Also use walnuts in recipes calling for peanuts or a bread crumb topping.

Storage:

Store walnuts in original carton in a cool, dry place. Refrigeration is recommended. Once opened, walnuts should be tightly resealed and refrigerated or frozen. Walnuts absorb strong odors. Avoid storing near fish, cheese or onions.

Best if Used By

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

Preparation:

Toasting will keep walnuts crisp and crunchy when used in moist mixtures such as sauces, puddings or gelatin salads.

TO TOAST: Spread walnuts evenly in a shallow pan and bake at 350°F, stirring several times, for 12 to 15 minutes or until golden brown. Cool. Mix walnuts with sliced fruits or sprinkle them on cottage cheese. Add chopped walnuts to sandwich fillings such as egg, ham, chicken or tuna salad. Add to cake batter and sprinkle on frosting. Sprinkle on puddings, ice cream or cobblers.

NOTE: Nuts and seeds meet no more than 50% of the meat and meat alternate requirement for lunch/supper meal patterns in USDA's Child Nutrition Programs and must be combined in the meal with at least 50% of other meat or meat

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Name: WALNUTS, SHELLED

alternates. Any meat or meat alternate must be served in the main dish or in the main dish and one other menu item.

Cooking:

For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at:

<http://www.fns.usda.gov/fdd/facts/biubguidance.htm>

A 1-ounce serving of shelled walnuts provides:

Nutrition Facts	
Calories	182
Protein	4 g
Carbohydrate	5 g
Fat	17.5 g
Saturated Fat	1.6 g
Cholesterol	0 mg
Iron	0.7 mg
Calcium	27 mg
Sodium	3 mg
Dietary Fiber	1 g
Vitamin A	4 RE
Vitamin C	0 mg